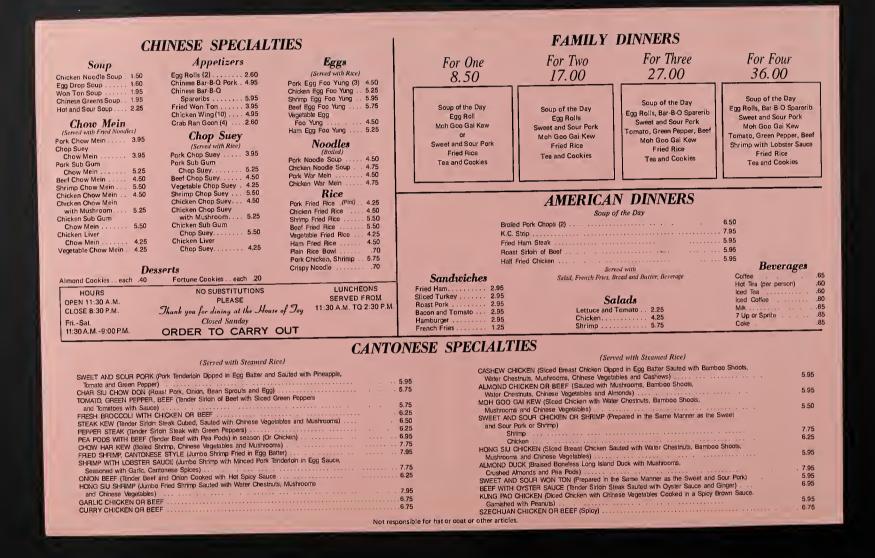
HOUSE OF TOY

American and Chinese Restaurant

Phone 561-9585 Kansas City, Missouri 602 West 48th Street

(IN THE COUNTRY CLUB PLAZA)





VEGETABLES

V 1.	VEGETABLE DELUXE
V 2.	BROCCOLI WITH GARLIC SAUCE (Hot & Spley) 5.50
V 3.	BUDDHIST DELIGHT5.58
V 4	SNOW PEAS AND WATER CHESTNUTS
V 5.	BEAN CURD SZECHWAN STYLE (Hot & Spicy) 5.50
V 6.	HUNAN BEAN CURD (Hot & Spicy)
V 7.	BLACK MUSHROOMS WITH BEAN CURD 530

LO MEIN

	BAR-B-Q PORK LO MEIN	
L 2.	BEEF LO MEIN	4.95
	CHICKEN LO MEIN	
	SHRIMP LO MEIN	
L 5.	HOUSE SPECIAL LO MEIN	5.95

DESSERTS

ALBIORD COORSES (2)	
FORTUNE COOKIES (10)	1.00
STUFFED HONEY BANANA	2.25

DELUXE FAMILY DINNER

(PLEASE ASK OUR HOST FOR PARTY OF EIGHT OR MORE)

MIT	Officerd Serves Williams		AND FRIED RICE)
	APPETIZERS	CHOICE OF SOUP	1. EMPRESS CHICKEN
	Egg Roll Fried Wonton	Hot & Sour Soup Worden Soup	2. SWEET AND SOUR PORK
		worden soup	3. SWEET AND SOUR CHICKEN
2. I	DINNER FOR TWO	15.95	4. GREEN PEPPER STEAK
			5. SROCCOLI BESF
3. 1	DINNER FOR THREE Seef with Broccoli, Moo Goo Chick	ten and Sweet & Sour Park	6. HOT BRAISED CHICKEN (Hot & Spley)
			7. HUNAN BEEF (Hot & Spley)
3	Pork Hunan Style (Hot & Spicy), Bi	eef with Broccoli, Moo Goo Chicken and	s. MOO GOO CHICKEN
3	Sweet & Sour Pork		9. ALMOND CHICKEN
5. 1	DINNER FOR FIVE		
	Suzding Rice Shrimp, Beef with B Chicken and Park Hunan Style (Ha	Braccoli, Sweet & Sour Pork, Moo Goo at & Spicy)	18. CHICKEN WITH CASHEW NUTS
			11. KUNG PAC CHICKEN (Hot & Spiny)
6.	DINNER FOR SIX	rrimp, Beef with Broceoli, Sweet & Sour	12. GARLIC CHICKEN
	Pork, Pork Hunan Style (Hot & Sp	icy) and Moo Goo Chicken	13. VEGETABLE DELUXE
7.	DINNER FOR SEVEN	\$\$.95	14. SHREDDED PORK WITH HOT GARLIC SAUC (Hot & Spice)
	Crupy Duck, Three Ingredients, S.	izzling Rice Shrimp, Beef with Broccoli, ken and Pork Hunan Style (Plot & Spicy)	
			15. SHRIMP WITH CASHEW NUTS
			16. SHRIMP WITH ASSORTED VEGETABLES
DI	NNER ENTREE MAY BE EXC	CHANGED WITH ANY OF THE	17. SHRIMP SZECHWAN STYLE (Het & Spley)
-	FOLLOWIN		18. SWEET AND SOUR SHRIMP

LUNCHEON PLATTER

HTH HOT TEA, STEAMED RICE & COOKIES)

11:30 AM - 2:30 P.M. MONDAY THROUGH SATURDAY
WITH HOT TEA, STEAMED RICE & COOKIES)

(ALL SERVED WITH SOUR OF THE DAY, RANGOON, WONTON

AND SOUR PORK3.75	# # # # # # # # # # # # # # # # # # #
AND SOUR CHICKEN3.75	HUNANINN
PEPPER STEAK	
LI BEEF3.73	CARRY-OUT MENU
AISED CHICKEN (Hot & Spley)	4900
BEEF (Hot & Spley)	
00 CHICKEN	
D CHICKEN	
N WITH CASHEW NUTS	
AC CHICKEN (Hot & Spicy)	
CHICKEN 3.75	
SLE DELUXE 3.75	
DED PORK WITH HOT GARLIC SAUCE	
Spiey)	Company of the contract of the
WITH ASSORTED VEGETABLES	HOURS:

HOURS:

Lanch: Mon.-Stat. 11:30 a.m.-2:39 p.m.

Dinner: Mon.-Thur. 11:30 a.m.-9:39 p.m.

Fri. & Sat. 11:30 a.m.-10:30 p.m.

Simday 4:00 p.m. -9:00 p.m.

15440 CLAYTON ROAD
Near the Barn at Lucerne
(Kehrs Mill & Cleyton Road)
BALLWIN, MISSOURI 63011 TEL: (314) 391-8804

7.25

	HOUSE SPECIALTIES	SIZZLING DISHI
н з.	GREEN JADE SCALLOPS	Z 1. SEAFOOD DELIGHT
	CRISPY AND SPICY SHRIMP (Hat & Spiry)	Z 2. HONG KONG STEAK
н з.	LAKE TUNG - TING SHRIMP	Z 3. SIZZLING THREE MUSKETEERS
Н 4.	TRIO IN GARLIC SAUCE (Hot & Spicy)	Slived shrimp, bok-choy, mushicoms, water chestnut and stating rice
H 5.	THREE DELICACY DELIGHT	Z 5. THREE DELICACIES GOW BA
	special white egg source HUNAN FLOWER BEEF	Z 6. SLICED CHICKEN GOW-BA Slied chicken, mushrooms, water chestnuts, green per
	SPICY AND CRISPY WHOLE FISH	Z 7. LOBSTER AND PHOENIX
H 8.	SHRIMP AND FORK, HUNAN STYLE (Hot & Spley) 8.95 Souted shrimp with chill space on one side and shredded pack with garler source on the other side.	surfried in ginger souce
H 9.	CHAMPAGNE CHICKEN (Hot & Spiey)	PORK P I. HUNAN SLICED PORK (Hot & Spley)
	FAPPY FAMILY	
2120.	A combination of leader best chicken, barberued purk, thrimp and	P 2. SHREDDED PORK WITH GARLIC SAUCE (Hot & Spley)
	Chances exectables its freed in our cheft specially prepared source SLECED BEEF WITH ORANGE FLAVOR (Hot & Spley) 8.93	P 3. SWEET AND SOUR PORK
2511.	Tender flank steak, manneted, battered and deep fried, then souteed	P 4. DOUBLE SAUTEED FORK
	with thefs special source	P 5. SHREDDED PORK WITH PEKING SAUC
HIZ.	RAINBOW SHRIMP (Hot & Spley)	P 6. SLICED FORK WITH BAMEGO SHOOTS,
	GENERAL CHING'S CHICKEN (Hot & Spley)	BLACK MUSHROOMS AND SNOW PEAS P 7. MU-SHU PORK (4 Paggakes)
F314.	ASSORTED SEAFOOD WITH MEAT	
1415	GOLDEN CHRYSENTHEMUM CHICKEN (Hot & Spley). 7.95	SEAFOOD
	Tender boneless this ken sauteed with thef's special hot soure	S I. SHRIMP WITH ASSORTED VEGETABLES
H16.	CHICKEN & SHRIMP SAUTE	S 2. SHRIMP WITH CASHEW NUTS
	bamboo shirids in broun source	S 3. SHRIMP WITH LOBSTER SAUCE
H17.	CHICKEN TERIYAKI	S 4. SLICED PRAWNS WITH GARLIC SAUCE (
		S 5. SWEET AND SOUR SHRIMP
	FRIED RICE	S 6. KUNG PAG SHRIMP (Hot & Spley)
R 1.	BAR B-Q PORK FRIED RICE	S 7. SHRIMP WITH SNOW PEAS
Я 2.	CHICKEN FRIED RICE4.50	S 8. THREE INGREDIENTS
R 3.	BEEF FRIED RICE	S 9. SWEET AND SOUR FISH
R 4.	SHRIMP FRIED RICE4.95	SIO. SCALLOPS WITH GARLIC SAUCE (Hot &
R 5.	HOUSE SPECIAL FRIED RICE	SIL LOBSTER HUNAN STYLE (Hot & Spley)
		S12. MU-SHU SHRIMP (4 pancakes)

SIZZLING DISHES	POULTRY
EAFOOD DELIGHT 8.95	C 1. HUNAN CHICKEN (Hot & Spicy)
embo shrimp, crabmeat, fish filet and scallage sauteed with awarted	C 2. GARLIC CHICKEN
hinuse vegetables (I) ONC KONG STEAK	C 3. MOC GOO CHICKEN. Nexed a hele meat with markinomic bombon shoots and c
rned on a bed of amons	C 4. CASHEW CHICKEN
IZZLING THREE MUSKETEERS	C 5. KUNG PAO CHICKEN (Ho: & Spley)
iesh scallops, diced prouns, beef usth assorted vegetables in chef's source HRIMP WITH COW-BA	C 6. CHICKEN ALMOND DING
diced shrimp, bak-choy, mushiaoms, water chestnuts, given peas, carrols	C 7. CHICKEN WITH SNOW PEAS
nd sixtling rice THREE DELICACIES COW BA	C 8. LILY CHICKEN. Nined a little meat rhicken, broccole, bomboo shorts and in a delicious egy white source.
LICED CHICKEN GOW-BA7.95	C 9. SWEET AND SOUR CHICKEN
liced chicken, mushrooms, water chestnuts, green peas, carrots and suzling	CIO. LEMON CHICKEN
OBSTER AND PHOENIX	CIL. HOT BRAISED CHICKEN (Hot & Spley)
tic-fred in grager sauce	C12. EMPRESS CHICKEN. Buttered chicken u hate meat in a brown sauce
	C13. MU-SHU CHICKEN (4 pancakes)
PORK	C14. CURRY CHICKEN
	CIS. OREEN JADE CHICKEN
IUNAN SLICED PORK (Hot & Spley)	C16. CRISP ROAST OUCK (One Hall)
HREDDED PORK WITH	C17. PRESSED DUCK (Benziess)
ARLIC SAUCE (Hot & Spley)	C18. PEKING DUCK (Who?e). Roasted duck served with specially prepared Chinese per hearts of scallions and sweet bean source
OUBLE SAUTEED FORK5.95	
HREDDED PORK WITH PEKING SAUCE	EGG FOO YOU
LICED FORK WITH BAMBOO SHOOTS.	(With Rice)
LACK MUSHROOMS AND SNOW PEAS	
4U-SHU PORK (4 Pansakes)	Y I. BAR-B-Q PORK EGG FOO YOUNG
	Y 2. CHICKEN EGG FOO YOUNG
SEAFOOD	Y 3. BEEF EGG FOO YOUNG
HRIMP WITH ASSORTED VEGETABLES	Y 4. SHRIMP EGG FOD YOUNG
HRIMP WITH CASHEW NUTS	Y 5. HOUSE SPECIAL EGG FOO YOUNG
HRIMP WITH LOBSTER SAUCE7.95	
LICED PRAWNS WITH GARLIC SAUCE (Hot & Splay) 7.95	
WEET AND SOUR SHRIMP7.95	CHOW MEIN
CUNG PAO SHRIMP (Hot & Spley)	
SHRIMP WITH SNOW PEAS	M 1. BEEF CHOW MEIN
HREE INGREDIENTS8.50	M 2. BAR-B-Q PORK CHOW MEIN
WEET AND SOUR FISH7.95	M. 3. CHICKEN CHOW MEIN
SCALLOPS WITH GARLIC SAUCE (Hot & Spley) 9.95	M 4. SHRIMP CHOW MEIN
LOBSTER HUNAN STYLE (Hot & Splcy)	M 5. HOUSE SPECIAL CHOW MEIN

.... 5.95

NOODLES, CHOWFUNS, RICE LUNCH MENU LUNCH MENU (Monday—Friday 11:00 am—3:00 pm) Served with 1 Veg Egg Roll & 1 Crab Rangoon Choice of White Rice or Fried Rice Choice of Egg Drop Soup or Hol & Sour Soup (Monday—Fnday 11:00 am—3:00 pm) Served with 1 Veg Egg Roll & 1 Crab Rangoon Choice of White Rice or Fried Rice Chicken or Pork Fried Rice . Beef Fried Rice 什部炒飯 Combination Fned F 上海內絲租炒麵 Pork Lo Mein 上海雞片租炒麵 Chicken Lo Mein Combination Fned Rice 31. 干扁四季豆 A1. 甜酸雞 Sweet & Sour Chicken Green Been w/Black Bean Sauce 32 鼓汁四季豆 A2. 甜酸肉 Stir Fried Mixed Veg A3. 京都排骨 Stripe Pork Beijing Style 8 上海华內相抄稿 Beef Lo Mein 34. 鱼香茄子# Egoplant with Garlic Sauce Vegetable Lo Mein Shrimp Lo Mein 上海素菜租炒麵 A5 宮爆雞-Kung Pao Chicken .. 10. 上海蝦仁租炒麵 A6. 魚香雞 A7. 蔬菜雞 Garlic Chicken Chicken w/ Mix Veg ... 36. 醬爆茄子 Eggofant with Bean Sauce 37. 麻婆豆腐。 Chow Fun with Chicker Chow Fun with Pork A8. 芝麻雞 A9. 左宗雞 Crispy Sesame Chicker 38. 紅燒豆腐 Tofu with Vegetable in Soy Sauce 39. 湖南豆腐。 15. 干炒银河 16. 干炒蔬菜河 17. 干炒海鲜可 Chow Fun with Shrimp. A10. 綾子雞。 Hot Braised Chicken ... Chow Fun with Beef Chow Fun with Vegetable Chow Fun with Seafood A11. 魚香肉絲 Shredded Pork Garlic Sauce A12. 蔬菜肉絲 Shredded Pork wifklix Veg . 311. 干炒雞河 Chow Fun with Chicken . 18. 山炒牛河 Chow Fun w/ Beef in Gravy 313. 干炒蔬菜河 Chow Fun with Vegetable Chow Fun w/ Chicken in Gravy Chow Fun w/ Seafood in Gravy Beef Chow Fun w/Black Bean Sauce Singapore Rice Noodle ... 314 星州炒米粉 A15. 川香烤牛 Szechuan BBQ Beef . . A16. 川香烤雞 Szechuan BBQ Chicken Shia Men Rice Noodle 22. 豉椒雞河 23. 楊州炒飯 Szechuan Dan Dan Noodle . Chicken Chow Fun w/ Black Bean Sauce .. 8.95 316. 紅油擔擔麵。 A17. 川香烤羊 Szechuan 88Q Lamb ... 24. 海鲜炒飯 318. 牛腈湯麵(粉) Noodle Soup w/ Beef Stew . A19. 芥剛牛肉 Beef w/Broccoli ... 25 蘇魚雞粒炒飯 Chicken & Salty Fish Fried Rice . 319. 火鸭湯麵(粉) A20. 魚香牛肉 Beef w/Garlic ... A21. 蔬菜牛肉 Beef w/Mix Veg 25 餐机和推过99g Chroken & Sally Flan Finde Note 26 医叶沙米疗 27. 嘎門沙米疗 28 干块伊缩 29. 大白至肉株炒年样 Rice cake wiPork & Napa 30. 韭菜化炒抹炒年样 Rice cake wiPork & Leek 11 XQ 醫肉抹炒年样 ■ Rice cake wiPork in XQ Sauce 320. 叉燒湯麵(粉) Noodle Soup w/B8Q Pork . 321. 酥炸排骨麵(粉) Noodle Soup w/Pork Chop A22. 紅烧獅子頭 Meat Ball (Pork) w/Veg . A23. 川式回鍋肉 Twice Cooked Pork 322. 冬菇海鲜麵(粉) Noodle Soup w/Seafood. 323. 榨菜(雪菜)(內絲麵 Noodle Soup w/Pork & Preserved Veg ar(S A24 川香贈肉。 Szechuan Pork w/Leek 324. 雲吞揚麵 Noodle Soup w/ Won Ton ... Pork Lo Mein 32. 泰式米粉 Pad Thai . . . 325. 肉絲相炒麵 A27. 時菜魚片 Sliced Sole Fish w/Vegetable ... A28. 豉汁魚片 Sliced Sole Fish w/Black Bean S 327. 牛肉和炒麵 Beef Lo Mein A29. 椒鹽蝦球 Salled Pepper Shrimp . A30. 芝麻蝦 Crispy Sesame Shrimp 33 (PS 社) (2014年) (2016年) 329. 杂菜粗炒糖 Vegetable Lo Mein . 34 廣東維絲炒類 35 廣東牛內炒麵 A31. 新情報問 Sweet & Sour Shrimo 330. 什錦粗沙麵 331. 白菜肉絲炒年糕 Rice cake w/Pork & Napa 36 密東铝珠炒糖 Pan Fried Noodle with Shrimp . . Seafood Delight w/Veg. A33 海鲜大炉 37. 廣東海鲜炒麵 38. 廣東羅漢齋炒麵 Pan Fried Noodle with Seafood Pan Fried Noodle with Vegelable Szechuan Dan Oan Noodle 332. 非菜肉絲炒年糕 Rice cake w/ Pork & Leek A34 魚香蝦球 A35 魚香干貝 Shrimp w/Garlic Sauce . Scallop w/ Garlic Sauce 39. 紅油擔擔額。 334. 雅內炒飯 Chicken Fned Rice .. A36. 前支汁-作学新 Calamari w/Black Bean Sauce 40. 成都午指籍 Noode Soup w/Beel Stew Szechuan Sauce 6.35 41. 牛脂湯麵 Noode Soup w/Beel Stew 6.35 42. 棕染肉絲湯米(額) Noode Soup w/Pork & Preserved Veg. 6.35 Beef Fried Rice ... 336. 铝仁妙版 Shrimp Fried Rice ... Salted Pepper Calaman A38. 椒鹽鲜鱿 A39. 烧鸭飯 A40. 叉烧飯 Roast Duck on Rice .. 43. 雪菜肉絲腸米(麺) Noodle Soup w/Pork & Salled Veg.6.35 BBQ Pork on Rice . 338 什錦炒飯 Combination Fried Rice . Steamed White Chicken on Rice

Wonton Noodle Soup w/BBQ Pork

340. 献鱼维炒飯

Chicken & Safty Fish Fned Rice

金滿樓

Lu Lu

SEAFOOD & Dim Sum RESTAURANT

最佳午餐 Best Brunches (2004)/ St. Louis Magazines

最佳點心 Best Dim Sum (2004)/ Riverfront Times

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	Dim Sum	HOT POT-SIZZLING HOT PLATE	SEAFOOD	DUCK, CHICKEN
			02.05	1. 北京片皮鸭(半) Peking Duck (H) 12 95 Soup 3 00
1. 3.0114 vis.	teamed Shrmp Dumpling (4) 2.95	ii salitation () v		2. 北京片皮鸭(全) Peking Duck (W). 24 95 Soup 6 00
A MEMBER 11100 MA	learned Pork Shiu Mai (4) 2 95		2. 即假校伊殖 Lobsler w/Special Noodle	3. 明爐火鴨(牛) Roast Duck (H) 7.95 (W) 14 00
AVEL 11 1971 12	pare Rib w/Black Bean Sauce	3. 鐵板豆豉帶子 Scallop W Black Bean Sauce in Hot Plate 11.95	1905	4 脆皮炸仔雞(牛) Crispy Fned Young Chicken (H) 7.95 (W) . 14 00
4. (10) 21211111 30 (4	learned Chicken Feet w/Black Bean Sauce2.95	4. 鐵板辣三鲜 Seafood in Szechuan Style	3. 游水活大键 Live Jumbo Crab	5. 帕克爾王維(半) Young Chicken w/ Ginger, Onion (H) 7 95(W)14 00
A 1000 1 100-1-	carried oct rise in angle	5. 鐵板帶子牛蝦 Shrimp, Scallop & Beef w/Vegetable in Hot Plate		6. 左宗錐 General Tao's Chicken 8 95
O1	port oppor sour onep			7. 辣仔錐 Hot Braised Chicken
at bodin Linna	tearned Minced Beef Ball	6 錄板黑椒牛肉 Black Pepper Beef in Hot Plate		8. 香辣仔雞 Hot Pepper Chicken Szechwan Style 8.95
O TIME 1416 C. 4.	ticky Rice Wrapped in Lotus Leaf (2)4.55			9. 脆皮芝麻雞 Crispy Sesame Chicken 895
a total total	teamed B-B-O Pork Bun (3)	The Table of the Control of the Cont	11.05	10. 木須錐 Moo Shu Chicken (4) 895
	learned Egg Custard Bun (3)	. , , , , , , , , , , , , , , , , , , ,	8 标题文字 Sales repper State p	11. 蔬菜雞 Chicken w/Mixed Vegetable
	lean Curd Skin Roll w/Oyster Sauce (3)		9. 椒鹽干貝 Salled Pepper Scallop	12. 咖哩雞 Curry Chicken
	Pan Fned Turimp Pudding (3)	The state of the s	10. 探照上車 Saited Pepper Sealood Wixed	13. 川香烤雞 Szechwan B-BQ Chicken 7.95
	iteam Rice Pancake w/Shnmp	12 魚香海鲜茄子煲。 Garlic Seafood & Eggplant in Hot Pot 11.95	11. 椒鹽有頭蝦 Saled Pepper Shiring With Flead	14. 宮保雞·愛果雞 Kuang Pao/Cashew Chicken 795
	Steam Rice Pancake w/Beef or BBQ Pork3.95	13. 魚香茄子牛肉煲 - Garlic Beef & Eggplant in Hot Pot	12. 泰式咖里蝦球 Thai Style Shrmp	15. 甜酸雞 Sweet & Sour Chicken
	Pan Fried Shrimp & Chives Cake (3)		13. 泰式咖哩鱿魚 Thai Style Calaman	TO, ADRESSE CHOCK COOK CHICKCHIII
	Deep Fried Sesame Ball w/Red Bean Paste 2.95	10: -93/06-416-119	14 假說網 Jumbo shrimp w/ Lobster Sauce	VEGETABLE, TOFU
	Vmond Pudding 2.60	16. 鍋仔酸菜活全魚 Whole Live Tilapia Fish Cooked with Pecked Vecetable in Special Hot Pot	15. 沙律核株假珠 Jumbo Shrimp w/Special Cooked Walnuts	, , , , , , , , , , , , , , , , , , , ,
19. 芒果布丁 N	Mango Pudding	17. 少婦證殊無少。 Fresh Sole Fish Filet w/Pecked Veg & Vermicelli	in a Chinese Style Dressing 12 95	
waspires		17. 少特酸辣用, Fresh Sole Fish Pilet Wirecket Veg u Verilikelii in Hot Pot	16 李蘇大部 Sesame Jumbo Shrimp	- 201023 1007710
	Soup	明順干視点 Ⅲ not rot	17	or engineers rought and
	Egg Drop Soup small 2.35 (for 3-4) 6.55		49 PALAMAN Colombi with Black Rean Source 11.95	4 pay Day Care Tang and
2. 川味酸辣湯 · ト	tot & Sour Soupsmall 2.35(for 3-4) 6.55	BEEF, PORK, LAMB	40 SHALLMITTE Champ with Black Roan Source 11.95	5. 報營通心菜 Tong Choy with Shrimp Paste
3. 鲜蝦餛飩湯 F	Pork & Shrmp Won Ton in Soup (for 3-4) 6.55	1. 西湖花炒牛肉 Broccoli Beef 8.95	on state I state There Confined Miland Chaf Chila	6. 蒜蓉豆苗 Show Pea Tips with Garlic
4 维片鍋巴湯 (Chicken Sizzling Rice Soup (for 3-4)7.95	1. Ediality (19) 2.0000.0001	1105	7. 金菇扒豆苗 Gold Mushrooms with Snow Pea Tips
	Seafood Sizzling Rice Soup (for 3-4) 10.95	Z. PERSTHAND PIN BOOK III GRANDED STORES	Description Colored (Colored Charge Cooling)	8. 千扁四季豆 String Bean with Garlic
	Clams w/To Fu Soup (lor 3-4) 10.95	0. 13 mg x 2 y 7 1 nd 2 do not 1 mg 1 m	in Died Mont 11 95	9. 鼓汁四季豆 String Bean with Black Bean Sauce .6 55
	Seafood w/ To Fu Soup (for 3-4)	T. WELLENG Chief Court of the		10. XO 暨四季豆 / String Bean with XO Sauce
- 11×-171102m2-4	Seafood w/ Fish's Maw Soup (for 3-4), 10.95	G. E.W. 1107 V. 1 = 1100.3	23 衛巴三針 Three Seafood (Catamani, Shrimp, Scallop) with Sizzling Rice	11 木須蔬菜 Moo Shu Vegetable (4)795
	Seafood w/Shark's Fin Soup (for 3-4) 10.95	7,530	with Stazing roce	12. 雪豆馬片 Soow Pea with Water Chestnuts
10. 110.00	Shredded Beel Porridge Soup (for 3-4) 6.95	1. WALTER		13 案件錦 Stir Fried Mixed Vegetable
	Picked Vegetable w/Fillet Fish Soup (for 3-4)6.95	a mext	FISH	14 湖南素煌 - Hunan Vegetable Delight
12 油豆腐粉絲湯「	Fried To Fu w/Vegetable & Vermicelli Soup (for 3-4) 6 55	9. 水准牛肉 Szechwan Style Boiling Beef w/Veg 9.95		15 冬菇扒菜鹏 Bok Choy with Black Mushroom 795
	Appetizers	10. 逐爆牛肉 Mongolia Beef w/ Scallions	1. ASSERTICATES SAIRED Lebber Street Lines one Light (Autors): 10:00	16. 蒜蓉背岡菜 Bok Choy with Garlic
		11 澎爆羊肉 Mongolia Lamb w/Scallions 9.95	2 背香胞例家 Deep Fried & Stir Stoed Sole Fish (Valide)10.55	17. 魚香西閣花 Broccooli with Garlic Sauce
19 210	Lu Lu 's Vegetable Egg Roll (2)	12. 川香烤牛 Szechwan B-BQ Beef 8.95	3. 有來配利用 Steamed whole Grey Sole Fish W Ginger & Scanions . 14.55	18. 蒜蓉西蘭花 Broccoli with Garlic in White Sauce 6 55
TO THE STORY	Lu Lu 's Scallion Pancake (2)	13 川香烤羊 Szechwan B-BQ Lamb	4. 油浸配例魚 Fried Whole Sole Fish w Cher Sauce	19. 銀芽炒三絲 Chinese Vegetable with Dry Tofu
	Lu Lu 's Fried Crab Rangoon (6)	14 甜酸肉 Sweet & Sour Pork	5. 清蒸立魚 Steamed whole Live Hapla hish w/ Soy Sauce14.93	20. 荷芹香干絲 Chinese Celery with Dry Tofu
	Shrmp & Pork Wonton w/ Red Chili Sauce (8)4.55 Pork & Vegetable Pot stickers (8)4.55	15. 根鹽內排 Salled Pepper Stripe Pork	 豆瓣全魚 ✓ Steamed Whole Live Triapia Fish Szechwan Style 14.93 	21. 學話豆腐 Double Mushroom with Tofu
	Lu Lu's Lettuce Wraps w/ Chicken (4)	16 京都內排 Stripe Pork Beijing Style		22. 雙菇銀仁豆腐 Double Mushroom with Tofu & Shrimp 8 35
	Mannated beef in Soy Sauce	17. 木須內 Moo Shu Pork (4)		23. 肉絲山水豆腐 Double Mushroom with Tofu & Pork
	Honey Grill BBQ Pork 4.95	18. 蔬菜肉 Pork w/Mixed Vegetable		24. 负香茄子》 Eggplani with Garlic Sauce
	Home Made Jelly Fish	19. 魚香肉絲 Shredded Pork w/Garlic7.95	40.05	25. 紅城市子 Eggplant with Soy Sauce
	Seaweed w/ Garlic	20. 香干肉絲 Shredded Pork w/Dry Tofu	is. parativity	26. 降爆茄子 Eggplant with Bean Sauce
	Beef Tender in Szechuan Sauce	21. 紅燒獅子頭 Meat Ball (Pork) Shanghai Style w/Chinese Green 7.50		27. 脆皮茄子 Crispy Eggplant
	Steamed calamari w/ Garlic & Pepper Sauce4.95	22 川式回鍋肉 Twice Cooked Pork	11210011111	28. 麻咳豆腐。 Ma Po Tofu
	Lu Lu's Bon Bon Chicken	23. 川香臘肉 Szechuan Pork w/Leek	TOT SERVING I	Ma Po Tofu with Pork
14 夫妻肺片》	3.95	24. 東坡肉 Sliced Pork in Traditional Style	177	29. 红线可能 Tofu with Vegetable in Soy Sauce
	4.95	25. 梅菜扣肉 Sauleed Pork Simmered w/Dry Vegetable 9.95	15. 韭采用片 Fresh Sole Fish Fred With Fresh Look	Tofu with Vegetable in Soy Sauce & Pork7.55
16 原映三絲	3.95	26. 紅境肘子		30. 椒鹽腌豆腐 Salled Pepper Crispy Tofu 6.95
17. 蒜味肚條。	4.95	27. 干扁肥料。	17. 响曲鳍魚絲 Shredded Eel with Garlic Sauce	31. 湖南豆腐 / Hunan Tofu 695
18 江南烟魚	4.95	28. 麻辣肥陽 8.95 32. 響塚(香辣)鳴舌 11.95		32. 家常豆腐 Hunan Tofu & Pork
	11.400	29 五更勝旺。 9.95 33 豬血燒豆腐。 7.95	ν πυτα ογιογ.	
	→ Hot & Spicy			

FRIED RICE
MANDARIN FRIED RICE
SexFOOD FRIED RICE
DI CK FRIED RICE
SHRIMP FRIED RICE
CHICKEN FRIED RICE
PORK FRIED RICE
BEEF FRIED RICE
VEGETABLE FRIED RICE
STEAMED RICE (ONE SERVING)
CHOW MEIN (FRIED NOODLES) OR CHOP SUEY (RICE)
Mandaria Chow Mein or Chop Suev
SHRIMP CHOW MEIN OR CHOP SUEV
CHICKEN CHOW MEIN OR CHOP SUEY
BEEF CHOW MEIN OR CHOP SUEY
VEGETABLE CHOW MEIN OR CHOP SUEV
LO MEIN (STIR-FRIED SOFT NOODLES)
MANDARIN SPECIAL LO MEIN
SHRIMP LO MEIN
Beer 10 Mers
CHICKEN LO MEIN
B-B-Q PORK LO MEIN
VEGETABLE LO MFIN
DESSERTS
COLD LYCHEL FRUITS
MINED LACHEE FRUITS AND PINEAPPLES
ICE CREAM
MANDARIA ORANGE CHEESE CAKE
Cremity chest care uno denous manan orange some
DRINKS
COFFE • HOT TEA • ICEO TEA
COKE • DIFT COKE • SPRITE • MINITE MAID
LEMONADS AND VARIETY FRUIT JUGGE
MINERAL WATER
IMPURTED BEER
Domestic Been 2.75

	LUNCH COMBINATION
M LUNCH	SERVED WITH CRAB RANGOON, FRIED WONTON,
7.5	AND SOUP OF THE DAY, ENTREES MAY BE ORDER
1970	SEAFOOD, BEEF, PORK, CHICKEN DR VEGETABLE
	soroup stay romy comments
ETIZERS	SEAFOOD
urn Dunmenes (a) 2.75	SHRIMP WITH LOBSTER SALCE
red ground pork and chopped regetables treapped in a two of things and strenged	Fresh shrungs with egg, bumboo shoots, witter e
ner of thingh and stenord	mushrooms and green pexa
STICKERS OF KI O-TEH (4)	SWEET AND SOUR SHRIMP
ROLLS (2)	Hor Braised Stiring Lightly fried shrimp blended with our special he
thes and bod	SZECHIAN BEEF AND SEA SCALLOPS
Ecc Rolls (4)	
p port and regetables	Szechwa Fisu Lightly fred fish served with Szechnan sauce w
Wortors (6)	SHRIMP WITH VEGETABLES
AEN WINGS	CITRA SHRIMP
CHICKEN WINGS	CHICKEN
	HOT BRAISED CHICAEN FILLETS
RAGGOON (+1)	Chicken lightly sittled in our special but sauce
n skin stuffed trub crab meat-mixed with fresh cream and green onions	SNOW PEAS WITH CHICKEN
Sigusp5.50	ALMOND CHICKEN
NATED BAIN BACK RIBS	Dis rel chi ken mren usth beimboo sloots stud ge
atted in chinese harbegue sauce	Dical chicken shed mashrooms and water ch
Transmitted beef in a shear	santeed with guidle samer
DUIN CHICKEN SMAD	CASHEW CHICKEN
I chircian with post regelables with our special dreving	Toucket from chicken with cashes source Sweet and Sol & Chicken
DUGN SESAME RIBS	CHICKEN AND VEGETABLES
unted means ribs (broft and charcout brotled	SNOW WHERE CHICKEN
OF THE DW	Snow white under-breasts of chicken delicately with musbrooms and garden fresh peus
MED RIG	nub mushrooms and garden fresh peus
	CHICKEN BITH FRESH MUSHROOMS
OW MEIN, LO MEIN & FRIED RICE	CURN CHICKEN Tender chicken excited in variety curry source in current, militars and green poppers
v Mein, Lo Mein and Fried Rice served with soup	current, mileus and green papers
E DAY	SESSIE CHICKEN Ugbili fried chicken in a sweet and tanger brow
us Manu (raira magazza)	MANDERIN CHICKEN
W MEIN (FRIED HOODLES)	Marinated thicken charcoal builted and some str-freed regenibles on the side
DARIN CHOR MEIN	All-Jack regulation by the time
MP CHOW MEIN	Bitt
CHOW MEIN	MANDARIN BEEF
NEN CHON MEIN	Shord beef marianted to a special gardic sence
TABLE CHOW MEIN	GREEN PEPPER BEEF
Many form cours core managed	BEEF WITH BROCCOU
MEIH (STIR-FRIED SOFT HOODLES)	Mongottan Beef
up Lo Mein	fred rice sticks
Lo Mein	BEEF WITH FRESH MISHROOMS
Q Pork Lo Meix	BUAMOND BEEF
TURE LO MEIN	unth sautéed tomitoes, fresh mushrooms, outou poppes in a delicate hitter sauce
IN RICE	Pork
DURIN FRIED RICE	ROY BRAISED PORK
op part strates	Fried park with het gurhe sauce
NIP FRIED RICE	SWEET AND SOLR PORK
FRIED RICE	* Double-Sautéen Pork
NEN PRIED RICE	hamhoo shoots
FRIED RICE	Mandarin Pork
STABLE FRIED RICE	Tender pork marmated chargest broiled and s site freed execubies on the sale
	Weneropies
C LET HOT HATHOUGH WATER COMMUNICATION IN LITE	VEGETABLES
S ARE NOT INCLUDED WITH COMBINATION PLATES ARRY OUT ORDERS	HOUSE VEGETABLES BELOVE
S ARE NOT INCLUDED WITH COMBINATION PLATES ABRY OUT ORDERS B. HOURS: 1 Day dog Housey Setterlay	

• SUHOAY BUFFET: 11:30AM - 2:30PM * PRICES ARE SUBJECT TO CHANGE WITHOUT MOTICE

• Spicy Hot

Mandarin House



FINE

CHINESE

CUISINE

TEL:314.621.6888
St. Louis Union Station/T94 • 18th Street at Market
Business Hours: 11am • 9.30pm weekdays; 11am • 10:30pm weekends

APPETIZERS
STEAMED DIMPLING (4)
Pot Stickers of Ki e-Teit (4)
Eee Rous (2)
Mini EGG Rettis (4)
FRIED WONTONS (6) 2.75 FRIED CHICKEN WINGS (8) 4.95 Childen withing dipped in our special batter and golden fried 4.95
High Chicken Winds (8)
CRAB RANGOONS (4)
FRIED SHRIMP
MANDARIN SESSAME RIBS
MARINATED BABY SACK RISS
MNDARIN CHO-Ciso Beef 3.95 Truther untrinated beef on a skew
MANDARIN CHICKEN SALAB 5.25 Griffeel cluckers with fresh regentibles with our special dressing
ASSORTED APPETIZER PLATTER (FOR TWO)
Manage rolls, crab rangoun, fired womons, cho-cho boof, fried shrunp \$4.25 for each additional person
SOUPS (PER BOWL)
STZLING FUE: Scap. 2.25 Chi ken liveli blenhel uvib shrinip, chicken, mushrooms, uviter chestuat, and szzling gibden rice crust
HOT AND SOUR SOUP
Wevrey Set P
SPINACH BEAN CURD SOFP
EGG DROP SOLP
Sty Shey Solp (For two)
PORK
SERVED WITH STEAMED RICE
Hot Brusep Pork
YY XIAY PORK Annybid Jearle green unions mult regetables santied rettb but sance 7.95
SWEET AND SOUR PORK
DOLBE-SWIEED PORK 7.95 Musel banks and ports samised with caldinge and bankon shoots
MO SHU DISHES
ALL MO SHU DISHES STRATERED WITH FANCY FLAVORED EGGS, SUREDDED CARBAGE, BEAN SPROUTS AND SHREEDED BANGEO SHOOTS, SERVED WITH FOUR PANCAYES
Mo Siii Pork
Mo Sm Beef
Mo Sia Chickey
VIO SHI VELFTABLE
Mo Shi Shamp

	VEGETABLES GENED WITH STEAMED RICE
	HOUSE VECETABLES DELUXE
3	Show Peas with Water Chesthuts
1	Hot Bean Curo
á	BRAISED EGG PIANTS . 7.2 tgbtly fried egg plants santéed in a spicy garfic sance
	BLACK MUSHROOMS WITH BEAN CURD
,	Szechuan Vesetables
į	BEEF
	SERVED WITH STEAMED RICE
	MANDARIN BEEF
	Snow Peas with Beef
	Green Perper Beef
	BEEF WITH BROCCOLL8.5
	MONGOLIAN BEEF Sliced beef santeed with green onlons and garmshed with fred rice sticks
	Beef with Vegetables
	Beef with Fresh Mushrooms
	Sandarin Sesame Rubs
	Hot Braised Beef Sitent, beef, freed, then gluzed with special sauce 8.5
*	KUNG PAC BEEF Sliced beef unit regetables with Kung Pao sance
	Orange Flangred Reef
	Onion Beef
	SEAFOOD
	Served with steamed pice
40	Hot Braised Fish Flurly chapped water chestuuts, musbrooms, bamboo shoots with hot pepper sauce
	Sweet and Sour Fish
	Stramp with Lobster Sauce
	SWEET AND SOUR SHRIMP
	Snow Peas Stixing
	THREE INGREDIENTS
	Sautéed Happy Family
	HOT BRAISED SHRISIP
	Yu Xian Shrimp
	String and Vegetables
*	SPICED FRIED SQUID

SERVED WITH STEAMED RICE EXCEPT FOR THE SOUP NOODLES
Chinese Vegetables with Elack Mushrooms
SZECHUAN ESEF AND SEA SCALLOPS
MONGOLIAN DELIME 10.95 Chicken, shrmip and beef santéed with given und white ontons, garnished with fried rice steles
Beer, Chicken and Sarimp Special
Distinct Bees
MANDARIN PORK
Mandarin Chicken 8.95 Marinated chicken, charcoal brothed and served with stir-fried vegetables on the side
CRISPY DUCK. 11.95 Served with with stir-fried regetables on the stile
MANDARIN Straimp 10.95 Lightly fixed shrimp covered with Szechtuan sauce
BIAMOND SHEMP
SIZZLING SHRIMP
Hong Silao Sea Scallops Santéed with peas and carrots in a bot savory sance
LORSTER TENS SEASONAL Santéed in our special Mandarin sance or spicy Szechnan sance
STEAMED FISH (WHOLE FISH)
Combination Soup Noorles
Spring, Sour Noacles. 8.95 Spring, sea scallops, pork and vegetables in a Tasty spicy broth
CHICKEN
Served with steamed rice
ORESPY CHICKEN
SPICED CHICKER FILLETS
Show Peas with Checken
MONGOLIAN CHICKER
Mensolian Chicken
MONOSTEM CHICKEN 7.595 Chicken southed with green onions and garnished with fred race states CHICKEN CHICKEN 7.95 Tender chicken cooked in survey carry surve with green peas, carrots, outons and green peppers SNOW WAITE CHICKEN 7.95 Snow with under breasts of chicken tellicately cooked with mushrooms
MONOGULM CHICARY COLORY CONTROL and gernished with fred rice stells CORRY CHICARY Tender chickout cooked in surery curry surce with green peas, currots, outous and green papers SNOW WHITE CHICARY Snow within under breasts of chicken indicately cooked with machronous and gracking fresh peas. ELEK STRAINEDOM CHICARY 7.95 ELEK STRAINEDOM CHICARY 7.95
MONOGULM CHICKEN 7.595 Chicken southed with green outlons and garnished with fred race sixts 7.595 Chicken Southed United Navery curry source with green peas, carrots, outlons and green peppers 8.000 WHITE CHICKEN 7.95 Show with under breasts of chicken tellicately cooked with mushrooms out garden fresh peas 8.600 WHITE CHICKEN 7.795 WEIGHT CHICKEN 7.795 WHITE CHICKEN 7.795
MONOGILIAN CHICKEN AND CHICKEN and Edition of the Chicken Control of the Chicken Chick
MONOGILIA CHICKEN ACRES CREEKEN CORRY CRECKEN CORRY CRECKEN CORRY CRECKEN Tender chickou cooked in survey curry surce with green peas, currois, outous and green pepers SNOW WATER CRECKEN SNOW WATER CRECKEN SOW WATER CRECKEN SOW WATER CRECKEN SOW WATER CRECKEN SOW WATER CRECKEN T.95 ** KING PAO CRECKEN T.95 AMMON CRECKEN T.95 AMMON CRECKEN T.95 CRECKEN AMMON CRECKEN T.95 GARLE CRECKEN T.95 GARLE CRECKEN T.95
MONOGULM CHICARY CICKEN CONTROLLER CORNY CRECKEN CORNY CRECKEN CORNY CRECKEN CORNY CRECKEN CORNY CRECKEN CORNY CRECKEN
MONGGLIAN CHICKEN ACKNOWN CHICKEN CHENY CHICKEN CHENY CHICKEN CHENY CHICKEN CHENY CHICKEN ACKNOWN CHICKEN SOOW WHITE CHICKEN SOOW WHITE CHICKEN ACKNOWN CHICKEN ACKNOW
MONGGILM CHICKEN ACRES CREEKEN Chicken method with greet ortions and gernished with fred rice sticks Chicken method with greet ortions and gernished with fred rice sticks Chicken chicken cooked in survey carry surce with green pean, carrois, outons and green pappers SNOW WHITE CHICKEN 7.95 Snow white inder howards of chicken idelicately cooked with mushrooms and genieth fresh pean BLECK MINISHOON CHICKEN 7.95 KINNE PAO CHICKEN AMMON CHICKEN 7.95 AMMON CHICKEN AMMON CHICKEN 7.95 CHICKEN RESECUTY 1.95 CHICKEN RESECUTY 1.95 SWIFF AND SOUR CHICKEN 1.95 SWIFF AND SOUR CHICKEN 1.95 SSAME CHICKEN in an aweer and tanger brown stance
MONOGULM CHICARY MONOGULM CHICARY ACRES CREEK CREEK CREASY CREEKEN CREASY SNOW WHITE CREEKEN CREASY CREASY CREEKEN CREASY CREASY CREEKEN CREASY CREASY MINOG PAG CREEKEN CREASY MINOG PAG CREEKEN CREASY CREAS

NEW

LUNCH SPECIALS

#1. ORIGINAL PARMIGIANA SANDWICH Pop's Garden Salad & 24 oz. Soft Orink 7 . 9 9
#2 . RACANELLI'S CHEF OR CAESAR SALAD Garlir Knots & 24 oz. Soft Orink 7.99 #3. ONE TOPPING CALZONE
Pop's Garden Salad & 24 oz. Soft Orink 8.49 #4. ANY STROMBOLI Pop's Garden Salad & 24 oz. Soft Drink 8 , 49

One topping slice, Pop's Garden Salad & 24 oz. Soft Drink 6 . 49
#6 . RACANELLI'S CHOICE MEAL 14" One Topping Pizza, Caesar Salad or Large Garden Salad & Two 24 oz. Soft Orinks 16.95 #7. 10" ONE TOPPING PIZZA Pop's Garden Salad & 24 oz. Soft Orink 8 . 95

*Additional and specialty toppings subject to extra charges.

Delivery orders come with 12 az. conned drinks substituted for 24 az. fountain drinks.

BEVERAGES

CAN SODA 1.00

2-LITER 2.25 24 oz. FOUNTAIN DRINK 2.25 BOTTLED WATER 1.50 Select Beers Available At All Locations

FEEDING THE ENTIRE CREW? Ratanell's offers an entensive Catesing menu for both on and off previse events. Visit waruutacanellis.com for special package deals and pricing.

WELCOME TO RACANELLI'S PIZZA

Since 1994 we've specialized in AUTHENTIC NewYork style pizza, BRUK 0VEN baked to order.
We are family operated! Raranelli's uses only 100% whole milk mozzarebacheese, Our dough is made DAILY on
Jocation. ALL pizzas are custom baked and hand tossed to order. We load our pizzas with your choice of large
generous toppings, available by the SLICE or the whole PIE. Eat in or carry odd.

LOCATIONS

K I R KWO O D 111 N. Kirkwood Rd. (314) 903-0008

WEBSTER GROVES 8161 Big Bend (314) 953-1111 CENTRAL WEST END

ST. PETERS 3945 Mid Rivers Mall Dr. (636) 447-1999

12 S. Euclid (314) 367-7866

\$10 minimum for delivery. No checks occepted for poyment.

APPETIZERS

GARLIC KNOTS Our famous pizza dough, tied into knots, tossed with garlic butter and served with our own tomato sauce 3.50

CHEESY GARLIC BREAD Italian bread cut into two, covered with garlic butter and topped with mozzarella cheese 3.75

TOASTED RAVIOLI A St. Louis Classic; perfectly breaded ravs served with our own tomato sauce 8 PC 5.50

BIG JOHNS HOT WINGS served Hat or Barbeque seyle LE TRADITIONAL WINGS 7 . 95 Served with Blev Cheese or Ranch Dressing Extra Dressing 504

SALADS

POP'S GARDEN SALAD Fresh lettuce served with ripe tomato, cucumbers and mozzarella cheese. SM 3.75 . LG 5.50

THE ST. LOUIS CAESAR Fresh letture with fresh-grated parmesan cheese, cracked peoper and tossed with our

own croutons. sm 3.75 • LG 5.50 THE RACANELL'S CHEF
Fresh letture with roast peel, Genoa Salami,
pepparori, black dives, Jómatoes,
mozzerella cheese, parmesan theese and
fire-roasted sweet red peppars 6.95

fire; toasted sweet red peopers 6.95

THE VEGGIE CHEF
Fresh lettuce with marinated artichoke hearts,
black polives, sin dried tom-lates, fresh mometo,
tocumbers, fire-roasted sweet red.
peopers and flea these 6.95

THE TURKEY CLUB
Lean sited turkey breast with crispy bacon,
shredded cheddar cheese, tomato and cucumbo
over crisp chapped greens 6.95

Dressings: Creamy Italian, Vinegor and Oil, Coesar, Ronch and Bleu Cheese Extra Dressing 50¢ Add grilled chicken to any salad for 2.00

DINE-IN. CARRYOUT

AND DELIVERY

WWW.RACANELLIS.COM

MAMA RACANELLI'S FAMOUS PARMIGIANA HEROES

MEATBALL PARMESAN . 6.95

EGGPLANT PARMESAN . 6.95

CHICKEN PARMESAN . 6.95

ORIGINAL RACANELLI'S

SANDWICHES

RACANELLI'S SPECIAL Roast beef, Genoa salami, pepperoni, provolone, letture, tomato, oil & vinegar, and our own special dressing, topped with our fire-roasted red peppers. 7 . 25

THE RED BIRD Roasted turkey breast, pepper cheese, letture, tomato, fire-roasted red peppers and topped with our special sauce 7 . 25

THE ULTIMATE VEGGIE

Roasted eggplant, sun dried tomatoes 6 artichoke hearts, fire-roasted red peppers, cucumber slices,
lettuce, our special sauce and feta cheese on fresh-baked foccacia bread 7 . 25

SERVED ONLY ON HOAGIE ROLL -

THE WALL STREET BULL

Roast beef piled high with melted provolone cheese on a crispy hoagie bun with a side of au jus and horseradish sauce 7 . 25

THE ALL AMERICAN

Sliced ham with melted cheddar and provolone cheese on a crispy hoagie bun with lettuce, tomato and our special sauce 7.25

Roasted turkey, crispy bacon and melted cheddar on a hoagie roll with lettuce, tomato and mayo 7.25

THE BIG BUFFALO — Breaded chicken breast baked and covered in our famous hot sauce, melted provolone, ranch dressing and lettuce 7.25

RACANELLI'S

PIZZA BY THE SLICE

CHEESE SLICE 2.50 Additional Specialty Toppings 75¢ each TOMATO AND BASIL 3.50 SPINACH 3.50 VEGGIE 3.50

BACON CHEESE BURGER 3.50

RACANELLI'S ORIGINAL HAND TOSSED, BRICK OVEN BAKED

NEW YORK STYLE PIZZA

CHEESE PIE 7.95 13.00 14.50 16.00 REGULAR TOPPINGS 1.00 1.50 1.85 2,20

SPECIALTY TOPPINGS ... 1.25 1.75 2.10 2.45 Italian Sausage - Pepperoni - Italian Beef - Ham - Baron - Black Olives - Mushrooms - Green Peppers - Onion Jalapenos - Anchovies - Pineapple - Fresh Tomato - Extra Cheese - Extra Sauce - Bar-B-Q.Sauce

SPECIALTY TOPPINGS:
Sun Oried Tomatoes - Roasted Eegplant - Artichoke Hearts - Feta Cheese - Minced Garlic
Meatball - Grilled Chicken - Roasted Red Pepper - Ricotta Cheese - Fresh Basil - Cheddar Cheese

RACANELLI'S ORIGINAL

SPECIALTY PIZZA

CHICKEN PARMIGIANA 10.50 16.50 18.00 19.50 Breaded Chicken sliced, smothered in sauce and mozzarella cheese. A true Racanelli favorite. MEATBALL PARMIGIANA 10.50 16.75 18.25 19.75 Sliced Meatballs smothered with mozzarella and ricotta cheese. Brick oven baked to perfection.
 VEGG1E
 10.50
 16.50
 18.00
 19.50

 Mushrooms, green peppers, black olives and onions.
 FRESH TOMATO AND BASIL ... 10.50 16.50 18.00 19.50 Garden ripe tomatoes with fresh basil and topped with mozzarella cheese. cheese with fresh spinach and garlic. BACON CHEESE BURGER 10.50 17.00 18.5

An American favorite with a Racanelli touch. Crispy bacon, Italian beef and the perfect blend ... 10.50 17.00 18.50 20.50 of cheddar and mozzarella cheese.

.. 10.50 16.50 18.00 19.50 BBO CHICKEN Our own 88Q sauce recipe loaded with grilled chicken and copped with a perfect blend of

THE SICILIAN

Only a Recentil's I his double fise pieza crust is our answer to pan pizza.

HALF PAN PIZZA 13.00 - HINDLE PAN PIZZA 20.00

HOLF PAN PIZZA 20.00

HOLE PAN PIZZA 20.00

Whole Pie Toppings. Regular 1.50 - Specially 2.45

Whole Pie Toppings. Regular 2.00 - Specially 2.45

HOMEMADE

CALZONES

Four CHEESE 6.50 75¢ cents per topping

SPECIALTY CALZONES

TOMATO & BASIL 7.50 SPINACH 7.50 VEGGIE 7.50 SPINACH & ARTICHOKE 7.50 CHICKEN 7.50

HOMEMADE

STROMBOLIS

ONE TOPPING 6.50 75¢ tents per topping

SAUSAGE & PEPPERONI 6.75

SAUSAGE, GREEN PEPPER AND ONION 6.50 GRILLED CHICKEN 6.75

All Calzones and Strombolis are made fresh to order.



Orient Restaurant

Chinese and American Style

419 N. SIXTH STREET

ST. LOUIS

Bell, Olive 4905

Kinloch, Central 134

<u>@</u>

A LA CARTE

BILL OF FARE

00

Saint Louis' foremost Restaurant in the attractiveness of its congeniel environment and refined, home-like atmosphere, the tasteful simplicity of its appointments and the high standard attained in American and Chinese cuisine. Banquet, Automobile and Private Parties catering a specialty.

An Innovation Luncheon or Afternoon Tea Parties in private dining-room may be arranged in advance. A day's notice is desired when possible.

00

OPEN FROM 10:30 A. M. TO 2 A. M.

Chinese Menu

Mandarin Dinner, \$1.00 Soup, Meats, Chinese Rice, Pot Fine Tea Preserved Fruit

Special Mandarin Dinner, \$1.50 Soup, Meats, Chinese Rice, Pot Fine Tea, Chinese Candy, Chinese Almond Cake

SOUPS

Chicken Soup, clear
2 Plain Noodle Sour
2 Piain Noodle Soup. \$ 2 Piain Noodle Soup. \$ 3 Chicken with Egg. \$ 4 Oyster Soup. \$ 5 Black Mushroom Soup. \$ 6 Chop Sooy Soup.
4 Ovstar Som
5 Blod M 2
6 CL Wushroom Soup
7 Chiep Scoy Soup
O Unicken Linds C
8 Chicken Lindo Soup. 55 9 Bird's Nest Soup. 55 10 Fresh Mushroom Chicken So. 66
IU Fresh Musham Clay
11 White Mushroom Clicken Soup
11 White Mushroom Chicken Soup
LIVE LODGERS
LIVE LOBSTER CHOP SOOY
13 Extra Lobster Chop Scoy, for two 1.00
14 Lobster Subgum, with White Must
15 Fresh Mushroom Lobster Change 1.25
14 Lobster Subgum, with White Mushrooms. 1.21 15 Fresh Mushroom Lobster Chop Scoy. 1.22
18 Fresh Mushroom Own Cloop Socy
75 Oyales Chop Booy
20 Subrum Fish Charles
20 Subgum Fish Chop Sooy
22 William M. Chinese Fartar Sauce 00
22 White Mushroom Fish Chop Scoy
EROC LEGG COMMENT
FROG LEGS, CHINESE STYLE
62 Fried From Lacon in D
23 Fried Frog Legs in Peanut Oil
25 From Legs with E 1 No. 1 1.50
25 Frog Legs with Fresh Mushrooms. 1.50
Hat Halle danna

Hot Rolls Served on Request, 10 Conts Extra Not Responsible for Conts, Hats, Umbrellas, etc.

Chinese Menu

CHICKEN CHOP SOOY

27 Chicken Cl 2
27 Chicken Chop Sooy, for two \$.85 28 Chicken with White Mushrooms 1.60
28 Chicken with White Mushrooms 1.60 29 Chicken with White Mushrooms 1.10
29 Chicken with White Muchanian 1.10
29 Chicken with White Mushrooms, for two. 2.00 30 Fine Cut Chicken Chop Sooy. 1.00 31 Fine Cut Chicken Chap Sooy. 1.00
31 Fine Cut Chicken Cl. Scoty
31 Fine Cut Chicken Chop Sooy. 1.00 32 Fine Cut Chicken Chop Sooy, for two. 1.90 33 Fine Cut Chicken with White Mushrooms. 1.25
33 Fine Cut Chicken with White Mushrooms 1,25
33 Fine Cut Chicken with White Mushrooms 1.25 for two
for two
34 Chicken with Pineapple 2.25
For two For two For two For two For two 1.10
30 Chicken wish C
37 Chicken with Green Peppers.
37 Chicken with Green Peppers, for two 1.90 38 Chicken Subgum 1.90
38 Chicken Subgum 1.90 39 Chicken Subgum 1.10
39 Chicken Subgum, for two. 1.10 40 Chicken with Asparagus Tice 2.00
40 Chicken with Asparagus Tips 2.00 41 Chicken with English Wal-
41 Chicken with English Walnuts 1.10 42 Chicken with Almonds 1.10
42 Chicken with 61
43 Chicken with I : 1
44 Chicken will Emao.
44 Chicken with Fresh Mushrooms. 1.25 45 Chicken with Imported Change Cl. 1.10
45 Chicken with Imported Chow Chow. 1.10 46 Chicken with Imported Pict. 1.10
46 Chicken with Imported Pickled Onions 1.10
1.10
TURKEY CHOP SOOT

TURKEY CHOP SOC

49 50	Turkey Chop Scoy. Turkey Subgum Chop Scoy. Turkey with White Mushrooms. Turkey with Fresh Mushrooms. Fine Cut Turkey Ch.	1.2
51	Fine Cut Turkey Chop Scoy.	1.16

SQUAB CHOP SOOY

WIGK 2001	
3 Squab Chop Sooy	20
3 Squab Chop Scov. for two	
3 Squab Chop Sooy, for two	1.75
4 Squab with White Mushrooms. 5 Squab Chop Sooy with Fresh Mushroom 6 Subgum Squab Chop Secretary	1.25
6 Submine Com Son With Fresh Mushroom	28 1.10
6 Subgum Squab Chop Scoy	1 26
7 Subgum Squab Chop Socy, for two	1.23
6 Squab Hash a la ORIENT 9 Squab Hash a la ORIENT	2.25
Squab Hash a la OBIENIT	1.25
9 Squab Hash a la ORIENT, for two	2.25

Catsup Served with Chinese Order, 16 Cents Extra Bread and Butter with Chinese Dishes, 10 Cents Extra

Chinese Menu

DUCK CHOP SOOY	
60 Duck Chop Scoy.	& RS
01 Duck Chop Snov. for two	1.60
62 Fine Cut Duck Chop Sooy	1.00
02 Fine Unit Duck Lhon Scott for two	1 20
04 Puck with White Muchania	1 10
65 Duck with White Mushrooms, for two	2.00
00 Duck with Green Penners	1.00
0/ Duck with Pineanole	8 10
00 Duck with Fresh Mushrooms	1.10
69 Duck with Imported Chow Chow	1.10
70 Duck with Lindo.	1 10
BEEF CHOP SOOY	
71 Beef Chop Sooy	.55
72 White Mushroom Beef Chop Spoy	.75
73 Subgum Beef Chop Sooy	.75
73 Subgum Beef Chop Sooy. 74 Beef Chop Sooy, with Green Peppers.	.65
75 Fine Cut Beef Chop Sooy	.75
75 Fine Cut Beef Chop Sooy, with Green Peppers	.85
// Fine Cut Beef Chop Dooy, with White Mush-	
rooms	1.00
VEAL CHOP SOOY	
78 Veal Chop Sooy	.65
79 White Mushrooms Veal Chop Sooy	.90
CU Fine Cut White Mushroom Vest Chan Soor	0.00
81 Fine Cut Veal Chop Scoy	.75
82 Subgum Veal Chop Sooy	.90
LAMB CHOP SOOY	
83 Lamb Chop Sooy	.75
84 White Mushroom Lamb Chan Sony	25
00 Fine Cut Lamb Chop Scov	94
86 Subgum Lamb Chop Scoy	1.00

Chinese Menu

CHOP SOOY	
87 Chinese Chop Scoy	
90 Chinese Chop Sooy without Onions. 35	
90 Chinese Chop Sooy without Onions	
92 Fatra Fine Chinese Chan S.	
74 Uninese Wushroom Chen Soon Ce	
7) Fresh Wushreem Chen Spey	
70 INDW LODE COOR COOK CO	
98 Fine Cut Chop Sooy 60	
yy White Mushroom Fine Cut Chan Sans 20	
100 Subgum Chop Scoy	
Far Chon Seev	
Egg Chop Scoy	
Bean Flour Chop Scoy	
GAME, POULTRY, ETC., IN SEASON	
101 Broiled Spring Chicken 1/2 with Spice Sale 76	
102 Broiled Spring Chicken, whole, with Spice Salt 1.50	
103 Broiled Duck, 1/2, Chinese Tartar Sauce	
104 Broiled Duck, whole, with Chinese Tartar	
Sauce 1.50 105 Broiled Squab, two, Spice Salt 1.50	
100 Broiled Squab, two, Spice Salt	
PORK SPARE RIBS	
107 Spare Ribs with Pickled Ginger	
108 Spare Ribs with Pickled Chow Chow	
107 Spare Kibs with Pickled Onione 50	
110 Spare Ribs with Green Peppers	
III Spare Ribs Subgum 50	
CHOW MEIN (FRIED NOODLES)	
112 Chow Mein, for one	
113 Chow Mein, for two	
114 Chow Mein, for three	
-115 Chicken Chow Mein, for one	
116 Chicken Chow Mein, for two 1.75	
117 Children Character, for two	
117 Chicken Chow Mein, for three 2.50	
118 Subgum Chicken Chow Mein, for one 1.25	
120 Subgum Chicken Chow Mein, for three 3.25	
121 Subgum Chicken Chow Mein, for four	
Not Responsible for Coats, Hats, Umbretles, etc.	
Only the Best of Creamery Butter, Fresh Eggs and Poultry Served	

Chinese Menu

We Will Consider You Are Doing Us a Favor if You Will Report
Any Inattention to the Management

NOODLES	Chinese Menu
122 Yetcamein \$ 20 123 Extra Fine Yetcamein 30 124 Warmein 35 125 Tomato Warmein 40 126 Chicken Warmein 50 127 Shrimp Warmein 60 128 Lobster Warmein 60 129 Young Chow Warmein 75 130 Subgum Young Chow Warmein 1,00	IMPORTED CHINESE PRESERVED FRUIT 150 Ching Moy 151 Mixed Preserves 152 Garngots 153 Crystallized Ginger Root 154 Ginger Root IMPORTED CHINESE CANNED FRUITS
EGG FOYOUNG 131 Egg Foyoung .40 132 Ham and Eggs, Canton Style .40 133 Pork Egg Foyoung .40 134 Subgum Egg Foyoung .55 135 Chicken Egg Foyoung .60 136 Crab Meat Egg Foyoung .60 137 Shrimp Egg Foyoung .60 138 Lobster Egg Foyoung .60 139 Fish Egg Foyoung .60 140 Gook Far Egg Foyoung (Astor Eggs) .75	155 Pincapple or Booloo
FRIED RICE, CHINESE STYLE 141 Fried Rice 30 142 Extra Fine Fried Rice 50 143 Chicken, Fried Rice 50 144 Shrimp, Fried Rice 50 145 Crabmeat, Fried Rice 50 146 Lobster, Fried Rice 75 MUSHROOMS	IMPORTED CHINESE TEAS 165 Oolong Tea, per pot
147 Imported Black Mushrooms (Stewed)	

Ontsup Served with Chinese Order, 10 Cents Extra Brend and Butter with Chinese Dishes, 10 Cents Extra

OYSTERS In Season

170 Blue Points \$	2
171 Blue Point Cocktail.	.3
172 Cotuits	.3
173 Lynnhavens	.3
174 Rockaway	.3
175 New York Counts, Stew.	.3
176 Fancy Boston Stew	.3
177 Fancy or Pan Roast	.4
178 Steamed in Shell	.3
179 Cream Stew	.4
180 Oyster Pattie	.5
181 Dry Stew	.3
182 Fried Oysters	.3
183 Fried Oysters in Butter, Tomato Sauce	.5
184 Oysters en Brochette	.5
185 Neptune Stew	.3
186 Broiled, Celery Sauce	.4
187 Broiled, Mushroom Sauce.	.5
	ر. 3.
188 Escalloped Oysters	.4
190 Oyster, Jamieson Roast	.5
191 Oyster au Gratin	.5
17: Oyster au tracit	-49
CLAMS	
	_
192 Little Necks, on Shell	.2
193 Large Clams, on Shell	.3
194 Steamed Little Necks	.3
195 Clam Fritters	.5
196 Pan Roast, Little Necks	.3
197 Minced Clam on Toast	.5
198 Shell Roasted Little Necks.	.3
199 Stewed Little Necks	.3
200 Steamed Clams, Boston Style	.4
ZUI Lattle Necks, Cocktail	.3
202 Large Clams, Fried, Tomato Sauce.	.3
203 Saute of Soft Clams	.4
204 Soft Clams a la Bechamel.	.4
205 Clams Escalloped in Shell	.4
206 Clam Croquettes, Sauce Havraise	.4
Only the Best of Oresimery Butter, Fresh Eggs and Poultry Se	rved

American Menu

212 Tomato Bouillon 2 213 Clam Chowder 2 214 Cold Consomme en Tasse 2 215 Puree of Peas 2 216 Consomme Julienne 2 217 Onion Soup au Gratin 2 218 Chicken Gumbo 2 219 Consomme Colbert 2 RELISHES AND APPETIZERS 220 Chow Chow 1 221 Queen Olives 1 222 Ripe Olives 1 223 Stuffed Olives 1 224 Celery 2 225 Dill Pickles 1 226 Canape a la Russe 4 227 Green Onions 1 228 Bermuda or Spanish Onions 1 229 German Peazl Opions 2 230 Sweet Gherkins 1 231 Sweet Gherkins 1 232 Stuffed Peppers 2 233 Sardines, box 4 234 Pickled Walnuts 2		SOUPS AND BROTHS	
208 Green Turtle, clear, in cup. 2 209 Chicken Broth, in cup. 2 210 Consomme, Natural. 2 211 Clam Broth, Fresh. 2 211 Clam Broth, Fresh. 2 212 Tomato Bouillon 2 213 Clam Chowder 2 214 Cold Consomme en Tasse. 2 214 Cold Consomme en Tasse. 2 215 Purce of Peas. 2 216 Consomme Julienne. 2 217 Cold Consomme Julienne. 2 218 Chicken Gumbo 2 219 Consomme Colbert 2 219 Consomme Colbert 2 219 Consomme Colbert 2 219 Consomme Colbert 2 210 Cup. 2 2 2 2 2 2 2 2 2			2
200 Checken Broth, in cup. 2 2 2 2 10 Consomme, Natural 2 2 11 Clam Broth, Fresh. 2 2 2 12 Tomato Bouillon 2 2 2 2 2 2 2 2 2	208	Green Turtle, clear in cun	
211 Clam Broth, Fresh. 22 211 Clam Broth, Fresh. 22 212 Clam Broth, Fresh. 22 213 Clam Chowder 22 213 Clam Chowder 22 214 Cold Consomme en Tasse. 22 215 Puree of Peas. 22 216 Consomme Julienne 22 216 Consomme Julienne 22 216 Consomme Julienne 22 217 Onion Soup au Gratin. 22 218 Chicken Gumbo 22 218 Chicken Gumbo 22 219 Consomme Colbert 22 22 22 22 22 22 22	209	Chicken Broth in cup	
211 Clam Broth, Fresh. 20	210	Consomme, Natural	
12	211	Clam Broth, Fresh	
213 Clam Chowder 22 22 4 Cold Consomme en Tasse. 22 214 Cold Consomme en Tasse. 22 215 Purce of Peas. 22 216 Consomme Julienne. 22 216 Consomme Julienne. 22 217 Conion Soup au Gratin. 22 218 Chicken Gumbo 22 218 Chicken Gumbo 22 218 Chicken Gumbo 22 220 Chow Chow. 12 220 Chow Chow. 12 220 Chow Chow. 12 220 Chow Chow. 12 221 Queen Olives. 13 222 223 Stuffed Olives. 14 225 Stuffed Olives. 15 226 Canape a la Russe. 46 227 Green Onions. 15 226 Canape a la Russe. 47 228 Bermuda or Spanish Onions. 15 229 German Pearl Onions. 15 220 Sweet Cherkins. 16 230 Sweet Cherkins. 17 231 Anchovy on Toast. 47 48 232 Stuffed Peppers. 27 232 Staffed Peppers. 27 233 Sardines, box. 47 235 Caviar, per Order. 57 236 Salted Almonds. 27 237 Cold Slaw. 18 238 249 Pickled Walnuts. 25 237 Cold Slaw. 15 240 Crab Meat Cocktail. 57 241 Broiled Live Lehster, whole, \$1.50; half. 75 242 Stewed Lobster on Toast. 36 244 Stuffed Lobster, Orient Style. 17 245 Frog Legs Saute with Bacon. 56 56 57 58 58 58 58 58 58 58		Lomato Houillon	2
215 Puree of Peas. 22 215 Puree of Peas. 22 216 Consomme Julienne 22 217 Onion Soup au Gratin 22 218 Chicken Gunbo 22 219 Consomme Cobert 22 219 Consomme Cobert 22 219 Consomme Cobert 22 210 Chow Chow. 11 221 Queen Olives 12 221 Queen Olives 13 222 Ripe Olives 14 223 Stuffed Olives 15 224 Celery 22 225 Dill Pickles 15 226 Canape a la Russe. 44 227 Green Onions 15 228 Bermuda or Spanish Onions 15 229 German Pearl Opions 22 230 Sweet Gherkins 15 231 Anchovy on Toast 46 232 Stuffed Peppers 26 233 Sardines, box 47 234 Pickled Walnuts 25 235 Caviar, per Order 56 236 Salted Almonds 27 237 Cold Slaw 57 238 Radishes 26 240 Crab Meat Cocktail 56 241 Broiled Live Lobster, whole, \$1.50; half 75 242 Stewed Lobster on Toast 97 243 Fried Frog Legs, Tatter Sauce 57 244 Stuffed Lubster, Orient Styles 57 245 Frog Legs Saute with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 246 Broiled or Fried Black Bass with Becon 56 247 Broiled Content 75 248 Broiled Content 75 249 Broiled Content 75 240 Broiled Content 75 241 Broiled Content 75 242 Broiled Content 75 243 Broiled Content 75 244 Broiled Content 75 245 Broiled Content 75 246 Broiled Content 75 247 Broiled Content 75 248 Broiled Content 75 249 Broiled Content 75 240 Broiled Content 75 241 Broiled Content 75 242 Broiled Content 75 244 Broiled Content 75 245 Broiled Cont	213	Clam Chowder	
219 Puree of Peas. 22 216 Consomme Julienne 22 216 Consomme Julienne 22 217 Onion Soup au Gratin. 22 218 Chicken Gumbo 219 Consomme Colbert 22 218 Chicken Gumbo 219 Consomme Colbert 22 220 Chow Chow. 19 222 Ripe Olives 19 222 Ripe Olives 19 222 Ripe Olives 19 222 Stuffed Olives 19 222 Stuffed Olives 19 224 Celery 22 225 Dill Pickles 19 226 Canape a la Russe 40 227 Green Oniona 19 228 Bernuda or Spenish Onions 19 229 German Pearl Onions 19 229 German Pearl Onions 229 German Pearl Onions 220 Sweet Cherikins 230 Sweet Cherikins 231 Anchovy on Toast 34 322 Stuffed Peppers 324 324 Pickled Walnuts 325 Caviar, per Order 326 Saited Almonds 327 328 Radishes 327 328 Radishes 328 329		Cold Consomme en Lasse	
217 Onion Soup au Gratin 22 218 Chicken Gumbo 219 219 Consomme Colbert 22 219 Consomme Colbert 22 210 Chow Chow. 19 221 Queen Olives 19 222 Ripe Olives 19 222 Ripe Olives 19 223 Stuffed Olives 19 224 Celery 22 225 Dill Pickles 19 226 Canape a la Russe. 19 227 Green Onions 19 228 Bermuda or Spanish Onions 19 229 German Pearl Onions 19 229 German Pearl Onions 19 230 Sweet Cherkins 11 231 Anchovy on Toast 44 232 Stuffed Peppers 26 233 Sardines, box 46 234 Pickled Walnuts 27 235 Caviar, per Order 56 236 Salted Almonds 27 237 Cold Slaw 19 238 Radishes 27 240 Crab Meat Cacktail 50 241 Broile Live Lobster, whole, \$1.50; half 75 242 Stewed Lobster on Toast. 90 243 Fried Frog Legs, Tartar Sauce 90 244 Stuffed Lobster, Orient Style 17 245 Frog Legs Saute with Bacon 56 246 Broile for Fried Black Bass with Bacon 56 246 Broile for Fried Black Bass with Bacon 56 246 Broile for Fried Black Bass with Bacon 56 246 Broile for Fried Black Bass with Bacon 56 246 Broiled or Fried Black Bass with Bacon 56 246 Broiled or Fried Black Bass with Bacon 56 246 Broiled or Fried Black Bass with Bacon 56 246 Broiled or Fried Black Bass with Bacon 56 246 Broiled or Fried Black Bass with Bacon 56 246 Broiled or Fried Black Bass with Bacon 56 246 Broiled or Fried Black Bass with Bacon 56 246 Broiled or Fried Black Bass with Bacon 56 247 Broiled Saute with Bacon 56 248 Broiled Control of Pried Black Bass with Bacon 56 248 Broiled Control of Pried Black Bass with Bacon 56 248 Broiled Control of Pried Black Bass with Bacon 56 249 Broiled Control of Pried Black Bass with Bacon 56		Puree of Peas	2
217 Onion Soup au Gratin 22 218 Chicken Gumbo 22 218 Chicken Gumbo 22 219 Consomme Colbert 22 220 Chow Chow 1 221 Queen Olives 1 221 Queen Olives 1 222 Ripe Olives 1 223 Stuffed Olives 1 224 Celery 2 225 Dill Pickles 1 226 Canape a la Russe 4 227 Green Onions 1 228 Bermuda or Spanish Onions 1 229 German Pearl Onions 2 229 Suffed Olives 2 230 Sweet Cherkins 1 231 Anchovy on Toast 4 232 Stuffed Peppers 2 233 Sardines, box 4 234 Pickled Walnuts 2 235 Caviar, per Order 5 236 Salted Almonds 2 237 Cold Slaw 1 238 Radishes 2 249 Crab Meat Cocktail 5 240 Crab Meat Cocktail 5 241 Broiled Live Lohater, whole, \$1.50; half 7 242 Stewed Lobster on Toast 9 243 Fried Frog Legs, Tartar Sauce 5 244 Stuffed Lobster, Orient Style 5 245 Brog Legs, Tartar Sauce 5 246 Broiled or Fried Black Bass with Bacon 5 246 Broiled or Fried Black Bass with Bacon 5 246 Broiled or Fried Black Bass with Bacon 5 246 Broiled or Fried Black Bass with Bacon 5 246 Broiled or Fried Black Bass with Bacon 5 246 Broiled or Fried Black Bass with Bacon 5		Consomme Julienne	
219 Consomme Colbert 20 219 Consomme Colbert 20 219 Consomme Colbert 20 219 Consomme Colbert 220 210 Queen Olives 11 221 Queen Olives 122 210 Queen Olives 122 221 Queen Olives 122 223 Stuffed Olives 122 224 Celery 22 225 Dill Pickles 15 226 Canapa e la Russe 16 226 Canapa e la Russe 17 226 Canapa e la Russe 18 227 228 Dermuda or Spanish Onions 18 228 Dermuda or Spanish Onions 18 228 Germane Pearl Onions 19 228 239 Germane Pearl Onions 19 230 Sweet Gherkins 11 231 Anchovy on Toast 44 232 Stuffed Peppers 26 234 Pickled Walnuts 27 235 Sardines, box 46 234 Pickled Walnuts 27 236 Salted Almonds 25 237 Cold Slaw 18 238 Radishes 26 25 25 25 25 25 25 25		Onion Soup au Gratin	.2
RELISHES AND APPETIZERS 20		Chicken Guraho	
RELISHES AND APPETIZERS 220 Chow Chow	219	Consomme Colbert	. 26
1221 Chow Chow			
221 Queen Olives	220		.11
222 Ripe Olives	221	Oueen Olives	. 1
224 Celery 2: 225 Dill Pickles 1: 226 Canape a la Russe 4 227 Green Oniona 1: 228 Bermuda or Spenish Onions 1: 229 German Pearl Onions 2: 230 Sweet Cherkins 1: 231 Anchovy on Toast 4 232 Stuffed Peppers 2 233 Sardines, box 4 234 Pickled Walnuts 2: 235 Caviar, per Order 5 236 Caled Almonds 2: 237 Cold Slaw 1: 238 Radishes 2 239 Crab Meat Cocktail 5 240 Lebster Cocktail 5 241 Broiled Live Lebster, whole, \$1.50; half 75 242 Stewed Lobster on Toast 9 243 Stuffed Lobster, Orient Style 17 244 Stuffed Lobster, Orient Style 17 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broiled or Fried Black Bass with Bacon 5	222	Ripe Olives	. 8
224 Celery 2: 225 Dill Pickles 1: 226 Canape a la Russe 4 227 Green Oniona 1: 228 Bermuda or Spenish Onions 1: 229 German Pearl Onions 2: 230 Sweet Cherkins 1: 231 Anchovy on Toast 4 232 Stuffed Peppers 2 233 Sardines, box 4 234 Pickled Walnuts 2: 235 Caviar, per Order 5 236 Caled Almonds 2: 237 Cold Slaw 1: 238 Radishes 2 239 Crab Meat Cocktail 5 240 Lebster Cocktail 5 241 Broiled Live Lebster, whole, \$1.50; half 75 242 Stewed Lobster on Toast 9 243 Stuffed Lobster, Orient Style 17 244 Stuffed Lobster, Orient Style 17 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broiled or Fried Black Bass with Bacon 5	223	Stuffed Olives	. 1
225 Dill Pickles 1. 226 Canapa e la Russe 4. 227 Green Oniona 1. 228 Bermuda or Spanish Onions 1. 229 German Pearl Onions 2. 230 Sweet Gherkins 1. 231 Anchovy on Toast 4. 232 Stuffed Peppers 2. 233 Sardines, box 4. 234 Pickled Walnuts 2. 235 Caviar, per Order 5. 236 Salved Almonds 2. 237 Cold Slaw 1. 238 Radishes 2. 7 FISH AND SHELL FISH 239 Crab Meat Cocktail 5. 240 Lebster Cocktail 5. 241 Broiled Live Lobster, whole, \$1.50; half 7. 242 Stewed Lobster on Toast 90 243 Fried Frog Legs, Tartar Sauce 5. 244 Stuffed Lobster, Orient Style 1.7 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broilde or Fried Black Bass with Bacon 6.	224	Celery .	.2
226 Canape a la Russe. 4 227 Green Onions !* 228 Bernuda or Spenish Onions. !* 229 German Pearl Onions. !* 230 Sweet Gherkins !* 231 State Gherkins !* 232 Stuffed Peppers 2 233 Sardines, box 4 234 Pickled Walnuts 2 235 Caviar, per Order 5 237 Cold Slaw !* 238 Radishes 2 237 Cold Slaw !* 249 Crab Meat Cocktail 5 240 Lebster Cocktail 5 241 Broiled Live Lebster, whole, \$1.50; half 75 242 Stewed Lobster on Toast 9 243 Stried Lobster, Orient Style 15 244 Stuffed Lobster, Orient Style 17 245 Broiled Lobster, Orient Style 17 246 Broiled or Fried Black Bass with Bacon 5	225	Dill Pickles	.13
1226 Green Onions	226	Canape a la Russe	.41
229 German Pearl Onions 21 230 Sweet Gherkins 11 231 Anchovy on Toast 46 232 Stuffed Peppers 26 233 Sardines, box 44 234 Pickled Walnuts 25 235 Caviar, per Order. 56 236 Salted Almonds 25 237 Cold Slaw 11 238 Radishes 36 FISH AND SHELL FISH 239 Crub Meat Cocktail 56 240 Lobster Cocktail 75 241 Broiled Live Lobster, whole, \$1.50; half. 75 242 Stewed Lobster on Toast. 90 243 Fried Frog Legs, Tarter Sauce. 56 244 Stuffed Lobster, Orient Style. 175 245 Frog Legs Saute with Fresh Mushrooms. 75 246 Broiled or Fried Black Bass with Bacon. 56	227	Green Onions	. 8
229 German Pearl Onions 21 230 Sweet Gherkins 11 231 Anchovy on Toast 46 232 Stuffed Peppers 26 233 Sardines, box 44 234 Pickled Walnuts 25 235 Caviar, per Order. 56 236 Salted Almonds 25 237 Cold Slaw 11 238 Radishes 36 FISH AND SHELL FISH 239 Crub Meat Cocktail 56 240 Lobster Cocktail 75 241 Broiled Live Lobster, whole, \$1.50; half. 75 242 Stewed Lobster on Toast. 90 243 Fried Frog Legs, Tarter Sauce. 56 244 Stuffed Lobster, Orient Style. 175 245 Frog Legs Saute with Fresh Mushrooms. 75 246 Broiled or Fried Black Bass with Bacon. 56	228	Bermuda or Spanish Onions	. 6 :
230 Sweet Cherkins 11 231 Anchovy on Toast 44 232 Stuffed Peppers 26 233 Sardines, box 4 234 Pickled Walnuts 22 235 Caviar, per Order 56 236 Salted Almonds 25 237 Cold Slaw 1 238 Radishes 2 239 Crab Meat Cocktail 50 240 Lebster Cocktail 50 241 Broiled Live Lobster, whole, \$1.50; half 75 242 Stewed Lobster on Toast 90 243 Fried Frog Legs, Tartar Sauce 50 244 Stuffed Lobster, Orient Style 17 245 Broiled or Fried Black Bass with Bacon 75 246 Broiled or Fried Black Bass with Bacon 65		German Pearl Onions	.25
231 Anchovy on Toast 44 232 Stuffed Peppers 24 232 Stuffed Peppers 26 234 Pickled Walnuts 22 235 Caviar, per Order 51 236 Salted Almonds 25 237 Cold Slaw 11 238 Radishes 26 239 Crab Meat Cocktail 50 240 Lebster Cocktail 75 241 Broiled Live Lebster, whole, \$1.50; half 75 242 Stewed Lobster on Toast 90 243 Fried Frog Legs, Tarter Sauce 56 244 Stuffed Lobster, Orient Style 17 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broiled or Fried Black Bass with Bacon 55		Sweet Gherkins	.13
233 Sardines, box 4 234 Pickled Walnuts 2 235 Caviar, per Order 5 236 Saited Almonds 2 237 Cold Slaw 1 238 Radishes 2 239 Crab Meat Cocktail 5 240 Lebster Cocktail 5 241 Broiled Live Lebster, whole, \$1.50; half 7 242 Stewed Lobster on Toast 9 243 Fried Frog Legs, Tarter Sauce 5 244 Stuffed Lobster, Orient Style 17 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broiled or Fried Black Bass with Bacon 5		Anchovy on Toast	.46
233 Sardines, box 44 234 Pickled Walnuts 22 235 Caviar, per Order 56 236 Salted Almonds 22 237 Cold Slaw 12 238 Radishes 26 FISH AND SHELL FISH 29 239 Crab Meat Cocktail 56 240 Lobster Cocktail 75 241 Broiled Live Lobster, whole, \$1.50; half 75 242 Stewed Lobster on Toast 90 243 Fried Frog Legs, Tartar Sauce 50 244 Stuffed Lobster, Orient Style 15 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broiled or Fried Black Bass with Bacon 55		Stuffed Peppers	.20
235 Caviar, per Order. 56 236 Salted Almonds 22 237 Cold Slaw 12 238 Radishes 26 239 Crab Meat Cocktail 56 240 Lebster Cocktail 56 241 Broiled Live Lobater, whole, \$1.50; half 75 242 Stewed Lobater on Toast 90 243 Fried Frog Legs, Tatter Sauce 56 244 Stuffed Lobater, Orient Style 17 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broiled or Fried Black Bass with Bacon 65		Sardines, box	
236 Salted Almonds 2: 237 Cold Slaw 15 238 Radishes 20 239 Crab Meat Cocktail 50 240 Lobster Cocktail 75 241 Broiled Live Lobster, whole, \$1.50; half. 75 242 Stewed Lobster on Tosst. 90 243 Fried Frog Legs, Tarter Sauce. 56 244 Stuffed Lobster, Orient Style. 1.75 245 Broil Legs Saute with Fresh Mushrooms. 75 246 Broiled or Fried Black Bass with Bacon. 65		Pickled Walnuts	
237 Cold Slaw 1: 238 Radishes 20 FISH AND SHELL FISH 239 Crab Meat Cocktail 50 240 Lobster Cocktail 75 241 Broiled Live Lobster, whole, \$1.50; half 75 242 Stewed Lobster on Tosat 90 243 Fried Frog Legs, Tartar Sauce 50 244 Stuffed Lobster, Orient Style 1.75 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broiled or Fried Black Bass with Bacon 65		Caviar, per Order	
238 Radishes 26 FISH AND SHELL FISH 239 Crab Meat Cocktail 50 240 Lebster Cocktail 75 241 Broiled Live Lebster, whole, \$1.50; half 75 242 Stewed Lebster on Toast 90 243 Fried Frog Legs, Tarter Sauce 50 244 Stuffed Lebster, Orient Style 1.75 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broiled or Fried Black Bass with Bacon 65			
FISH AND SHELL FISH 249 Crab Meat Cocktail			.15
239 Crab Meat Cocktail 55 240 Lebster Cocktail 75 241 Broiled Live Lobster, whole, \$1.50; half. 75 242 Stewed Lobster on Tosst. 90 243 Fried Frog Legs, Tarter Sauce. 56 244 Stuffed Lobster, Orient Style. 1.75 245 Frog Legs Saute with Fresh Mushrooms. 75 246 Broiled or Fried Black Bass with Bacon. 65	238	Radishes	.20
240 Lebster Cocktail 75 241 Broiled Live Lebster, whole, \$1.50; half. 75 242 Stewed Lobster on Toast. 31 243 Fried Frog Legs, Tartar Sauce. 50 244 Stuffed Lobster, Orient Style. 1.75 245 Frog Legs Saute with Fresh Mushrooms. 75 246 Broiled or Fried Black Bass with Bacon. 65		FISH AND SHELL FISH	
240 Lebster Cocktail 75 241 Broiled Live Lebster, whole, \$1.50; half 75 242 Stewed Lobster on Toast 90 243 Fried Frog Legs, Tarter Sauce 36 244 Stuffed Lobster, Orient Style 1.75 245 Frog Legs Saute with Fresh Mushrooms 75 246 Broiled or Fried Black Bass with Bacon 55	239	Crab Meat Cocktail	.56
241 Broiled Live Lobster, whole, \$1.50; half. 75 242 Stewed Lobster on Toast. 90 243 Fried Frog Legs, Tarter Sauce. 95 244 Stuffed Lobster, Orient Style. 1.75 245 Frog Legs Saute with Fresh Mushrooms. 75 246 Broiled or Fried Black Bass with Bacon. 65	240	Lobster Cocktail	.75
242 Stewed Lobster on Tosat. 90 243 Fried Frog Legs, Tartar Sauce. 50 244 Stuffed Lobster, Orient Style. 1.75 245 Frog Legs Saute with Fresh Mushrooms. 75 246 Broiled or Fried Black Bass with Bacon. 65	241	Broiled Live Lobster, whole, \$1.50; half	.75
244 Stuffed Lobster, Orient Style	242	Stewed Lobster on Toast	.90
244 Stuffed Lobster, Orient Style	243	Fried Frog Legs, Tartar Sauce	
245 Frog Legs Saute with Fresh Mushrooms	244	Stuffed Lobster, Orient Style	
246 Broiled or Fried Black Bass with Bacon	245	Frog Legs Saute with Fresh Mushrooms	
247 Soft Shell Crab, Tartar Sauce	246	Broiled or Fried Black Bass with Bacon	.65
	247	Soft Shell Crab, Tartar Sauce	.55

FISH AND SHELL FIGH C	
248 Deviled Crobs	Į
249 Crob M	4 0
251 Cobster Patties	60
251 Crab Meat Patties. 252 Steamed Finnan Haddie, Butter Sauce. 253 Jumbo Whitefish, Broiled or Fried.	70
253 Jumbo Whitefish, Broiled or Fried 254 Jumbo Whitefish, Planked	- 50
255 Filet of Di	50
a net of rike, a la Mornay	/(
	60
256 Small c. , SIEAKS	
43/ Sirloin St. 1	5.5
258 Franciscone.	
258 Extra Sirloin Steak, for two	/3
200 lenderion Start (2.25
ZD2 louble C To	2 25
264 Portorban Steak for four	3.00
265 D. Steak, for one	3,00
264 Porterhouse Steak, for one. 265 Porterhouse Steak, for two 266 Extra Porterhouse Steak for two	95
271 Planked Sirloin, for two. 272 Planked Sirloin, for two. 273 Planked Tenderloin, for one. 274 Planked Tenderloin, for two. 275 Planked Tenderloin, for two. 275 Planked Tenderloin, for two.	4.25
274 Planked Lenderloin, for one	3.00
2/5 Planked Tenderloin for al	2.00
275 Planked Tenderloin, for two CHOPS AND CUTTURES	3.00
276 Pork T. HOPS AND CUTLETS	-100
276 Pork Tenderloin, Breaded, Tomato Sauce	
English Mutton Chon	.60
277 English Mutton Chop. 278 Mutton Chops (two)	.60
60' Lamb Chan Cit	76
282 Pork Chops (two) 283 Pork Tenderloin	.//
283 Data Chops (two)	.00
283 Pork Tenderloin 284 Veal Cutlets, Breaded, Torreto San	.40
204 Veal Cutlets, Breaded Tomas C	.50
	.60
288 Paprika Schnitzel	.60
Ochnitzel	-00
	.65

American Menu

GARNITURES AND SAUCES 289 Fried Onions \$ 15 290 French Fried Onions \$ 15 291 Tartar .25 292 Celery .20 293 Fresh Mushrooms .25 294 White Mushrooms .35 295 Creole .35 296 Bordelaise .20 297 Barnaise .25 298 Tomato .25 299 Stanley .15 300 Cream .15
.45
CHAFING PIOU
302 Shicken Spanish Stew. 303 Chicken Hash in Cream.
303 Chiel Thanks Stew.
305 Chicken a la King. 1.00 306 Lobster a la King, for two. 1.75 307 Chicken a la Newburg. 1.75
306 Lobster a la King, for two
307 Charles a la Newburg 1.75
309 Chicken Hash with Green Pennsyll 1.00
308 Sweethreads a la Creole 1.00 309 Lobster a la Delmonico 1.00 310 Cubster a la Delmonico 310 Cubster a
July Lobster a la Delmonico
311 Frog Legs a la Poulant Wushrooms 1.25
311 Fire Legs as la Poulette 1.25 312 Crab Meat a la Maryland 90 313 Finnan Haddie, Delmonico 90 314 Sweet 90 90 90 90 90 90 90 9
313 Finnan Haddie, Delmonico
316 Lobster a la ORIENT. 1.50 317 Oyster a la American. 1.25
317 Oyster a la Bordelaise. 1.25 A SELECTION OF 1.00
A SELECTION OF DISHES
319 Broiled Spring Chicken, whole, \$1.40; half
Weish Harebit
Glass. Under
324 Broiled Fresh Mushrooms on Toast 1.90 325 Broiled Squab with Bacon 60
326 Men aguab with Bacon
325 Broiled Scuab with Bacon 75 326 Milk-fed Chicken, Country Style 75

A SELECTION OF DISHES-Continued	
328 Calf's Liver Smothered with Onions. \$ 329 Broiled or Fried Ham 330 Broiled or Fried Bacon 331 Hars and Fore	.45 .35 .35
331 Ham and Eggs. 332 Ham and Eggs, Country Style. 333 Chipped Beef in Cream.	.45
334 Bacon and Eggs	.45 .35
COLD MEAT	
337 Turkey	.70
338 Chicken	.60
339 Roast Beef 340 Tongue	.30
341 Boiled Ham	.40
342 Combination Meat	
Potato Salad served with all Cold Meat Orders	
A SELECTION OF CASSEROLES	
343 Milk-fed Chicken en Casserole, Orient Style	1.50
344 Spring Chicken en Cessercle, Parisienne	1.50
345 Tenderloin Steak en Casserole, Bordelaise	1.00
346 Sirloin Steak, Fresh Mushrooms, en Casserole 347 Sweetbreads en Casserole with French Peas	1.00
348 Sweetbreads on Casserole with Fresh Mush-	
rooms	1.00
349 Sweetbreads en Casserole, Parisienne	.90
350 Royal Squab en Casserole, Bourgeoise	1.00
EGGS	
351 Boiled (three) EGGS	.30
352 Fried (three) 353 Scrambled	.30
353 Scrambled 354 Scrambled with Ham	.40
355 Scrambled with Green Peppers.	31
356 Peached on Teast (three)	.31
357 Eggs Benedictine	.61
358 Eggs a la Meyerbeer	-51
359 Eggs a la Mornay	5
360 Omelette with Jelly	
362 Omelette with Fresh Mushrooms.	.5
363 Omelette with White Mushrooms.	.6

American Menu

EGGS—Continued	
364 Plain Omelette\$.30
	40
	.50
	.50
	.50
369 Cheese Omelette	.40
	.40
	.35
372 Eggs a la Coquilicot	.50
372 Eggs a la Coquitot	
SALADS	
373 Fruit	.50
374 Sliced Tomato	.30
375 Waldorf	.50
	.25
377 Combination	.40
378 Combination Potato	.40
379 Vegetable	.40
380 Shrimp	.50
38; Chicken	.50
382 Crab Meat	.60
	.65
	.50
JOJ Dettece With Greek v opporation	.40
386 Lettuce with Pearl Onions.	.40
387 Lettuce with Cucumber	.40
388 Lettuce with Tomato	.40
JOY Lettuce with resqueron Sincese Discounting	.50
J70 1011atu	.35
	.40
	.50
	.30
394 Head Leituce, French Dressing	.35
395 Lettuce with Crapefruit	.50
396 Asparagus Vinaigrette	.60
397 Celery	.35
398 Salmon	.40

One Order for Two, 10 Conts Extra For Rolls Served on Request, 10 Conts Extra Not Responsible for Conts, Hats, Umbrellas, etc.

VEGETABLES	
399 Fried Eggplant \$.20
400 Siring Beans	.15
401 Wax Beans	.15
40% Lima Beans	.15
403 French Peas	.25
404 Green Peas	.15
403 Diewed Tomaines	.15
406 Stewed Corn	.15
407 Stuffed Green Peppers	.35
408 Stuffed Tomato	.35
409 Fried Onions	.15
410 French Fried Onions.	.25
411 Stewed Mushrooms	.23
412 Fried Tomato	
413 Broiled Tomate.	.25
4! 4 Asparagus on Toast	.25
415 Brussels Sproute	.50
	.25
416 Corn Fritters	.30
	.25
Celery	.25
POTATOES	
418 French Fried	.10
419 German Fried	.10
420 Julienne	.20
42 Lyonnaise	.15
422 Hashed Brown	.15
423 Hashed in Cream.	.20
424 Creamed	.20
425 Shoe String	.20
426 au Gratin	.25
427 Saratoga Chips	
428 Cottage Fried	.20
	.20
	.25
430 Candied Yams	.30
	.30
	.25
SANDWICHES	
433 Fried Ham Sandwich	.20
434 Boiled Ham Sandwich	.20
435 Sardine Sandwich	.20
436 Swiss Cheese, Imported	.20
-	.20
Catsup Served with Chinese Order, 10 Cents Extra Broad and Butter with Chinese Dishos, 10 Cents Extra	

American Menu

SANDWICHES—Continued

437	Chicken Sandwich \$.25
438	longue Sandwich	.20
439	Caviar Dandwich	.35
440	Egg Sandwich	.15
441	Club Sandwich	.30
442	Steak Sandwich	.30
443	American Cheese Sandwich	.15
444	Ham and Egg Sandwich	.25
445	Bacon and Egg Sandwich	.20
446	Cold Roast Beef Sandwich	.30
447	Hamburger Sandwich	.30
448	Roast Pork Tenderloin Sandwich.	.20
449	Caviar with Onione	.40
450	Chicken Salad Sandwich	.30
451	Pork Chop Sandwich	.20
	Total Orion Strict Wickinstrum	.20
	DESSERTS, CAKES AND FRUITS	
452	French Pastry	.15
453	Lady Fingers	.20
454	Chocolate Cake	.15
455	German Pancake	.40
456	French Pancake	.40
457	Fruit Cake	.20
	Currant Jelly	.10
459	Pie, per cut	.10
	Pie a la Mode	.15
		.15
462		.15
	Sliced Bananas with Cream.	.20
464	Ice Cream	15

Hot Rolls Served on Request, 10 Cents Extra Not Responsible for Couts, Hata, Umbrellas, etc.

TOAST

4/4	French ioast	-0
475	Milk Toast	.4
476	Cream Toast	.3
477	Dry or Butter Toast	.1
1 /	Dif of Dates reasons	

CHEESE

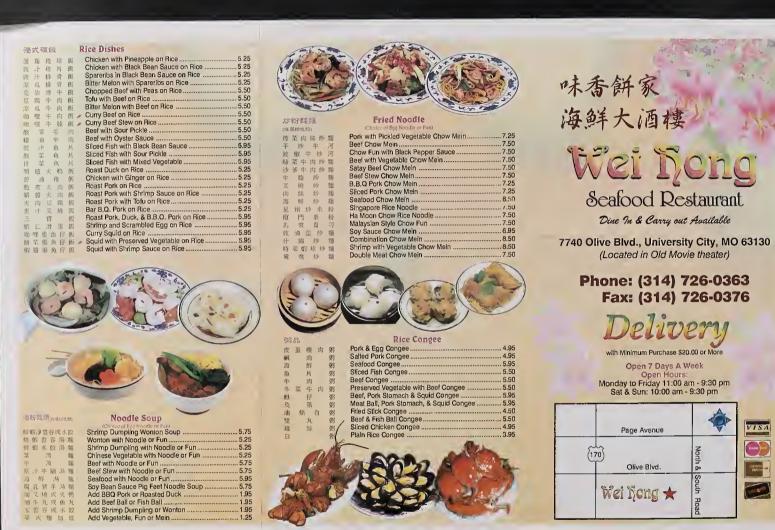
478	American	.20
179	Roquefort	.25
480	Swiss	.25
481	Camembert	.25
482	Brie	.25

COPPER TEL ETC
COFFEE, TEA, ETC.
Coffee, cup
Coffee, pot, for one
Coffee, pot, for two
6 Cocoa, cup
7 Cocca, pot, for one
8 Cocoa, pot, for two
9 Chocolate, cup
O Chocolate, pot, for one
Chocolate, pot, for two
2 Tea, cup
3 Tea, pot, for one
4 Tea, pot, for two
5 Milk, glass
6 Cream, glass
7 Half and Half, glass
8 Iced Tea, glass
9 Iced Coffee, glass



We Will Consider You Are Doing Us a Favor if You Will Report
Any Institution to the Management

J. H. TOMMIND PRINTING GO., COS CHENTERY GT.



(Million)

TIES TO

contain	Abalone and Shark Fin	057. 滑 표 蝦 仁	8aby Shrimp Tender Scramble Egg 10.95	仔類	Casserole	主廚特餐	Chef Special
鮑翅	Stew Abatone and Shark's Fin Soup 42.00			109. 海鲜豆腐受	Seafood w/To-Fu Casserole 12.95		Shrimp with Chili Sauce 13.95
001. 紅 姚 鲍 魚	Crab Meat & Stew Shark Fin's Soup 16.80	059 碧绿蝦球	Satteed Shrimp with Vegetable 12.95 Shrimp with Garlic Sauce 11.95 Kung Pao Shrimp 11.95 Shrimp with Walnut 13.95 Oeep Fried Oyster 13.95	110. 八珍豆腐災	Eight Treasure Casserole 12.50		Scallop & Shrimp with Mango 12.95
002. 紅処勢内翅 003. 紅繞雞肉翅	Stew Shark's Fin with Chicken 12.80	060. 魚 香 蝦 💆	Shrimp with Garlic Sauce	111. 火器 生 级 ②	Sliced Roast Pork w/Oyster Casserole 13.95		✓ Chung-Ooh Style Beef 11.95
004. 高 善 竹 笙	Rambon Fungus with Stew Abalone and	062 会 娇 娘	Shrimn with Walnut 13.95	112. 蔡夢生螃叟	Oyster w/Ginger and Scallion Casserole . 12.95 Sliced Fish w/To-Fu Casserole		 Crispy 8eef with Ginger Flavor Sauce 10.95
放蛇翅(預定)	Shark's Fin (Advanced Order Please) 44.00	063 BE 15 4 45	Open Fried Oyster	113. 魚 塊 豆 糜 災 114 蘇魚雞粒茄子煲	Salted Fish w/Chicken & Eggplant Casserole 12.95		Beef with Asparagus in House Special, 11.95
湯類	Soup	牛肉類	Beef	115、蘇魚雞粒豆腐災	Salted Fish w/Chicken & To-Fu Casserole 12.95		Sliced Chicken with Mango 9.25
00E # 75 45	Wantan Soun 2.00	004 4 -0 1 10	Politica Chulo Road Tondorloin 14.50	116. 羅述豆腐粉熱學	Mixed Veg. w/To-Fu & Vermicelli Casserole 9.95	C7. 恆 塚 腰 果 稚	Cashew Chicken w. Special Bean Sauce 9.00
005. ½ TF 25	r Hot and Sour Soun 1.75	064. 甲式午炉 065 沙龙生柳	Peking Style Beef Tenderloin 14.50 Salay Beef Tenderloin 14.50 Beef Tenderloin w/ Black Pepper Sauce in 14.50		Curry or Ginger & Scallion Chicken		Shredded Pork w. Long Horn Pepper in
007. 蛋 花 妈	Egg Orop Soup	066 銀板里椒牛椒	Reef Tenderloin w/ Black Pepper Sauce in	晴 晴 更 118. 竹枝牛腩愛	(with Bone) Casserole	炒肉絲	✓ Black Bean Sauce 8.95
008. 海鲜豆腐素	Seafood Beancurd Soup (tor 2)	0001	Hot Tray 14.50	110. 竹枝午腑災	Shrimp w/Eggplant in Garlic Sauce 12.95		
009. 蟹肉魚肚栗	Crabmeat and Fish's Maw Soup (for 2) 8.50 Seafood and Fish's Maw Soup (for 2) 8.50	067. 陳 皮 牛 🗸	Orange Flavor Beef	113. (4.15) 60 7 250 92 -	Official way Eggphant in Carte Gadde innin 12-12-	5	
010. 海星黑紅葵	Chicken and Corn Soup (for 2)	068. 魚香牛肉	Heef lenderoit in Black Pepper Sauce III HOT Tray	蔬菜類	Vegetables		
012. 八班冬耳栗	Fight Treasures & Winter Melon Soup (for 2) 7.95	009. 目 第 中 内 -	Reef with Braccali 9.95	120、蒜茸/清炒晒心菜	Chinese Haltow Green w/Garlic or Sauteed 9.95		Lunch Special 图一至图五特假平景(假日例外)
013. 海星冬茸葵	Seafood with Winter Melon Soup (for 2) 7.95	071. 每 油 牛 肉	Seef with Broccoli	121 扇孔/蝦醬通心菜	Chinese Hallow Green w/Preserved	4	3一至國五特價午餐(假日例外)
014. 西湖牛肉羹	West Lake Beef Soup (tor 2) 6.95	072. 凉瓜牛肉	Beef with Bitter Melon		Beancurd or Shrimp Paste 9.95	(Exclud	e Holiday & Weekend) 11-00AM-2 00PM
015. 紫菜豬肉豆腐湯	Pork w. Beancurd & Seaweed Soup (for 2) 6.95	073. 由并简牛肉	Beef with Chinese Broccoli	122. 蛟.曲街芥蘭/菜心	Chinese Broccoli with Oyster Sauce 8.25	2 Crab Rango	le Hollday & Weekend) 11-00AM-2 00PM Streamed Rice or Fried Rice and 1 Egg Roll or ons • Choice of: Egg Drop or Hot & Sour Soup
小食類	Appetizers	074. 蒙古牛肉	Mongolian Beet 9.95 Szechuan Beet 9.95	123. 竹玉雞漢膏	Buddha Oelight 8.95	宮保牛肉	✓ Kung Pao Beef
016. 春 卷	Egg Roll (1 plece) 1.50 Crab Rangoon (6 piece) 4.25	77. 四川午四~		四季百	Ory Stir-Fry or XO Sauce String Bean (with Meal) 8.50 Black Bean Sauce or Garlic String Bean 7.50	芥 蘭 牛 肉	Beef with Broccoli
017. 雪 角	Crab Rangoon (6 piece) 4.25	豬肉類	Pork	125. 鼓汁/蒜茸四季豆	Black Bean Sauce or Garlic String Bean 7.50		✓ Curry Beef
018. 鍋 贴 019. 点 猢	Pot Sticker (6 piece)	076. 京都肉排	Mandarin Style Pork Chop			雪 豆 牛 肉	Beef with Snow Pea 5.50
019. 点 額 020. 均 排 背	B.B.O. Spare Ribs (4 ribs)	077. 椒 鹽 肉 排	Pork Chop with Black Pepper Sauce 9.95	127 獎碼扒菜廳	Braised Two Mushroom with Vegetable 9.25		✓ Satay Beef
021. 海 尾 蝦	Fan Tail Shrimp (6 piece)	070 Ht At 151	Sweet and Sour Pork 8.95	128 金銀蛋浸菜腺	Vegetable in Broth with Two Kinds of Egg . 8.95 Broccoli with Gariic Sauce (with Meat) 7.95	背 椒 牛 肉	Pepper Steak
022. 牛 肉 串	Teriyaki Beef (4 piece)	080 值 香 密 絵 4	Shredded Pork with Garlic Sauce 8.95	130. 沙 什 菜	Stir-Fry Mixed Vegetable		✓ Beef with Garlic Sauce
023. 實 選 量	Pu-Pu Platter (for 2)	0.81 梅至扣肉	Sliced Pork Simmered in Preserved Veg. 10.50	131. 北菇扒菜塘	Braised Mushroom with Vegetable 9.25	陳皮牛肉	✓ Orange Beef
	Tenyaki Beel) B.B.Q. Roast Pork	082. 芋頭扣肉	Sliced Pork Simmered in Taro 10.50			魚香肉絲	Pork with Garlic Sauce 5.25
024. 畫 汁 叉 娆	B.B.Q. Roast Pork	ned + 371 rts	* Twice Cooked Pork	豆腐類	To Fu (Beancurd)	背椒猪肉絲	Pork with Green Pepper
025. 百 作 計 趙 026. 海 気 系 路	Stuffed Cran Claw 7.00	085 经库压原大服	Fried Crisny or Ory Stir Pig Intestine 10.50	132. 家常豆腐。	To Fu Home Style (with Meat) 8.50	炒三樣	Three Meat Delight
026. 海 虽 然 超 027. 五 香 牛 肉	B.B.U. Hoast Pork 5.95 Stuffed Crab Claw 7.00 Jelly Fish with Smoked Pork 8.25 Five Spicys Beef 6.95 Controlled B.B.O. Crabbo (Ross) Durk	086. 豆斑/酸菜大腸	Pin Intestine w/ Hot Bean Paste or	133. 紅 燒 豆 腐	To-Fu Home Style (with Meat) 8.50 Braised To-Fu (with Meat) 8.50 Szechuan To-Fu (with Meat) 8.95	甜酸肉	Sweet and Sour Pork 5.25
028. 原 味 塩			Preserved Sour Vegetable 10.50	134. 麻 要 豆 厕。	Braised To-Fu with Shredded Pork 9.50	宮保雞丁	Kung Pao Chicken
	Pork, Chicken, BOO Pork, Jelly Fish)	雞肉類	Chicken	136 护则下子豆腐。	Salted and Pepper To-Fu 8.95	溜子雌	Chicken with Broccoli
Choose of 2	11.95 Choice of 3 11.95 25.95 Choice of 5 32.95	087. 常紅炸子雞	Cantonese Fried Chicken (with Bone) 9.95 18.00	137 百花炸顏豆腐	Grounded Shrimp Stuffed with Fried To-Fu in Brown Sauce	芥 誾 雖	Chicken with Snow Pea
Choose of 4		088. 賈蔥萄王唯	Chicken w/ Ginger & Scallion Sauce		Fried To-Fu in Brown Sauce 11.95	雪 豆 能	Satay Chicken
海鮮類	Seafood	400 W DD 1 41 65	(with Bone)	138 百花草豆腐	Grounded Shrimp Stuffed with Fried To-Fu (Steamed)	沙帝唯	Chicken with Garlic Sauce
029. 北码海鲁鲍片	Braised Abalone w/Sea Cucumber &	089. 翡翠上海礁	(with Bone) 9 95 18 00	120 88 七 8 〒 61	Baby Shrimp with To-Fu	型 音 規 物 萃 雑	Chicken with Mixed Vegetable
030. 北延海金州采納	Black Mushroom	090. 味香白切雞	Wei-Hong Steamed Chicken (with Bone) 9.95 18.00	105. N(L→ 121 ZZ AM	bady dillimp with 10 to	在 米 雄	General Tso's Chicken
0.30. 近远母亚贝朱绍	Black Mushroom and Venetable 16.95		(with Bone) 9.95 18.00	炒粉麵類	Noodle (Cantonese Style)	左 示 雅 芝 縣 雜	Sesame Chicken
031. 貨感稅蝦或大量	Lobetor or Crab with Ginner S.P.	091. 左 帝 雌 4	General Tso's Chicken 9.95 Grange Flavor Chicken 9.95	140. 碇 或 叉 烧	Chicken or Roast Pork Chow Mein or	甜 酚 雜	Sweet and Sour Chicken 5.25
032. 上岛以船蟆或大蟹	Lobster or Crab w/ Light Broth S.P. Lobster or Crab Horbor Style S.P.			炒轴或河粉	Chow Fun. 8.75	服 果 雜	Cashew Chicken 5.25
033. 意思特別照對大號 034. 金銀器粉絲蒸	Steamed Lobster or Crab w/Garlic	094. 極 傑 唯	Lemon Chicken 9.50	141 干炒牛河	Stir Fried Beef Chow Fun	魚 香 蝦	✓ Shrimp with Gartic Sauce
B 据 说 大 智	and Rice Vermicelli	095. 腴 果 錐	Chicken with Cashew Nut 8.95	142. 蝦球炒麵/河粉 143. 海鲜炒麵/河粉	Shrimp Chow Mein or Chow Fun	于 燎 蝦	✓ Shrimp with Red Hot Sauce
035. 鼓外窥缎/大蟹	Lobster or Crab w/ Black Bean Sauce S.P.	096. 什 菜 雞	Sesame Cirickel 9.50	143. 母纬炒棚7門粉	Contange Combination Chay Main or	ohn 948 9 69	Curry Shrimo 5.95
036. 花雕葉大蟹	Steamed Crab w/ Chinese Wine S.P.	097. 咖 哩 唯 4	Client Chicken with Red Hot Sauce 8 95	[a] (E)	Chow Fun 10.95	五 豆 蝦	Shrimp with Snow Peas
037. 报鹽 軟 殼 蝦 038. 清 莲 桂 花 魚	 Salted and Pepper Sott Shell Crab	099. 木 須 雄	Moo Shu Chicken 9.25	145. 显洲炒带粉.	Singapore Rice Noodle 8.50	服 果 蝦	Cashew Shrimp
030. 用專程化用	Steamed Tilania (Whole Fish)	100. 宮 保 錐	 Kung Pao Chicken	146. 夏門炒米粉	Xia Mein Rice Noodle 8.50 Malaysian Style Chow Fun 8.50	沙茶蝦	Satay Shrimp5.95
040.四川豆腐或	Steamed Tilapia (Whole Fish)	100a. 魚 香 雕		147. 馬 米 貝 刁.	D. Ott. Fried F Ev Noedto wildushmon 0.26	甜酸蝦	Sweet and Sour Shrimp5.95
椹 酯 全 魚	(Whole Fish) 18.95	鴨肉類	Duck	149. 揚 州 或	Orly Sair Ried 2-Ph Noodle Windshill Shand	什 菜 蝦	Shrimp with Mixed Vegetable5.95
041. 鐵板豆粉魚片 042. 清蒸/酥炸肌利	 Sliced Fish w. Red Hot 8ean Paste in Hot Plate 12.95 Steamed or Fried Whole Flounder S.P. 	101. 北 第 图	Peking Duck	新 肉 窩 苞	E-Fu Noodle in Soup (S) 9.95 (L)14.95	溜 子 蝦	Hot Braised Shrimp
042. 資源/8/4/4/4/5/10/10	Sliced Whole Flounder on Crisp Bone S.P.		(3 Courses) 32.00	150. 雪菜肉絲易带粉	Preserved Veg. W/Pork & Nice Noogle	蝦 龍 糊	Shrimp with Lobster Sauce
044 糖配 魚片	Sweet and Sour Sliced Fish 11.95		2nd Courses: Diced Ouck w. Chinese Sausage and Courses: Duck Bone w. to It Soup Roast Ouck(Half) 9.25 (Whole) 18.00 Eight Treasure Braised Duck(Half) 14.95	151、雪菜鸭绿湯市粉	Preserved Venetable w/Ouck	魚 香 芥 闡	String Bean with Garlic Sauce
045. 時 菜 魚 片	Sliced Fish with Vegetable	102. 均 🖽	Roast Quck (Half) 9.25 (Whole) 18.00	1911 State of the same of the	Meat & Rice Noodle in Soup 6.75	鱼香四季豆	Stir Fry Mixed Vegetable
046. 票 弭 魚 片 047. 油 泡 螺 片	Sliced Fish with Corn Sauce	103. 八珍扒购	Eight Treasure Braised Duck (Half) 14.95	151a. 雞或又燒扮麵		炒什菜	Ma Po Tofu
047. 油 泡 螺 片 048. 油 泡 帶 子	Stir-Fry Scallop with Vegetable 13.95	104. 羅 漢 扒 鸭	Braised Duck w/Buddha Venetable	151b. 牛肉或蝦撈額	Beef or Shrimp Lo Mein	麻婆豆腐	Chicken or Pork Fon Fon Young 5.25
049 鼓 汁 炒 蜺	Clam with Black Bean Sauce		(Whole) 23.95 Braised Duck w/Buddha Vegetable (Half)12.95 (Whole) 23.95 Ouck Tongue w. X.O. Sauce or Brown Sauce11.95	炒飯	Fried Rice	唯或叉炮芙蓉蛋	Beef or Shrimp Egg Foo Young
050. 本模小炒豆	Stir-Fry Seatood with Chives	105. XO體/醛規則舌	Ouck Tongue w. X.O. Sauce or Brown Sauce11.95			牛肉或蝦芙蓉蛋 雜或 叉烧撈麵	Chicken or B.B.O. Pork Lo Mein 5.25
051. 近 県 海 鲜	Seafood Combo with X.O. Sauce	芙蓉蛋	Foo Foo Young	152. 唯肉/叉塊炒飯 153. 牛肉或帽炒飯	Chicken or Roast Pork Fried Rice	姓	Beef or Shrimp Lo Mein
US2. X U W = 9f	✓ Salted and Penner Souid 10.95	106. 灵境·催肉/什菜英	Egg Foo Young 7.50	A C A PET ATE AND AND	Beet or Shrimp Fried Rice 8.25 Ying Yang Fried Rice 10.95	年因或數拐緬 雞或叉燒炒飯	Chicken or B.B.O. Pork Fried Rice 5.25
054 腰 果 蝦	Shrimp with Cashew Nut	107. 华肉/蝦芙蓉蛋	Egg Foo Young	155. 海鲜炒飯	Sealood Fried Rice	牛肉或蝦炒飯	Reef or Shrimp Fried Rice
055. 蝦 飛 陽	Shrimp with Lobster Sauce	107. 牛肉/蝦芙蓉蛋	Combination Egg Foo Young	156. 揚州炒飯	Seatood Fried Rice 8.50 Young Chow Fried Rice 8.50 Safted Fish and Chicken Fried Rice 8.95	将 州 炒 飯	Young Chow Fried Rice
056. 木 須 蝦	Moo Shu Shrimp	108 本樓芙蓉蛋	comoniacon egg roo roung at talliant to the	157、鹹魚雄粒炒飯	Salled FISH and Unickell Fried Nice 8.95	10 /11 /2 64	

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